

THANKSGIVING SPECIAL



bon appétit

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november

BONAPPETIT.COM

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Elegance is an attitude

Kate Winslet
Kate Winslet

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THANKSGIVING

november

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temperature is everything.
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bon appétit

"Cast-iron skillet, sizzling butter. Form mashed potatoes into a pancake and cook till crispy. Flip. Devour."
—A.R.

"By Friday I need a break from carbs, so I make a turkey salad with avocado-serrano aioli over mixed greens."
—R.M.

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"Leftover sweet potatoes, stuffing, and turkey go into a frittata served alongside Bloody Marys and mimosas."
—J.P.

WHAT'S YOUR THANKSGIVING LEFTOVER ROUTINE?

"None for me. I eat Thanksgiving dinner one day a year, and that is it. Day 2 has to be something Italian with lots of cheese and red sauce."
—J.L.



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editor's letter

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YOU COOK, I'LL DRY

► My dad always did the dishes. That was his thing. After the last slices of my mom's graham cracker-crust pumpkin chignon pie were cleared from the Thanksgiving table, he would march upstairs and change into his beat-up khakis. He'd then tie on an apron and do his part.

We sometimes forget what an all-hands-on-deck effort Thanksgiving is. Magazines like this one (justly) celebrate the cook, but it's never *just* about the cook. On this holiday in particular, we all want to take some ownership because, I'd like to think, we all want to be able to give genuine thanks.

As a guest, who among us hasn't pressed the host, asking, "What can I bring?" But the yin to dinner's yang will always be the sizable chore of cleaning the pots and pans, hand-washing the "good silverware," and deftly packing away all those leftovers.

I asked around the office, and it was funny how a seemingly innocuous question revealed so much about a family's tendencies, personalities, and traditions.

For senior designer Alaina Sullivan, cleaning up after a feast is more party than labor. "With my mom's side of the family, doing the dishes usually turns into a sudsy dance party," says Sullivan, who celebrates in Cleveland. "We put on some tunes, clear the table, rotate turns at the sink, and break a few wine glasses as too many limbs fly around."

While at associate food editor Claire Saffitz's home outside Boston, a more disciplined routine plays out: "The dishes are

my dad's domain, and nobody dares to intervene," says Saffitz. "He's a doctor, and his first job was washing beakers in a lab. As a result, he is an obsessively thorough dishwasher. In the 43 years my parents have been married, my mom has never once done the dishes right (so he says). Now we all have a complex about it."

But when I e-mailed test kitchen manager Brad Leone, I was reminded of what any of us who have hosted Thanksgiving already know—that the holiday, as joyous as it may be, is a lot of hard work. And while we all might intend to pull our weight, it doesn't always play out that way.

"Everyone in my family helped," says Leone, a New Jersey native, "but there is no way to hide the fact that my poor mother did 90 percent of the cleaning...and cooking. I can still see her hunched over the sink with her yellow dish gloves on, a glass of red waiting on the windowsill. I helped put food away, but would then sneak off to take a nap next to the dog. Nowadays I make more of an effort. I want to let Mom enjoy that glass of red."

This year, how about we all pitch in after the meal? It's the perfect way to give thanks. ■



ADAM RAPOPORT
EDITOR IN CHIEF

PHOTOGRAPH BY MARK WIENS

Cook up your joyful side
this Thanksgiving.



#sidesgiving



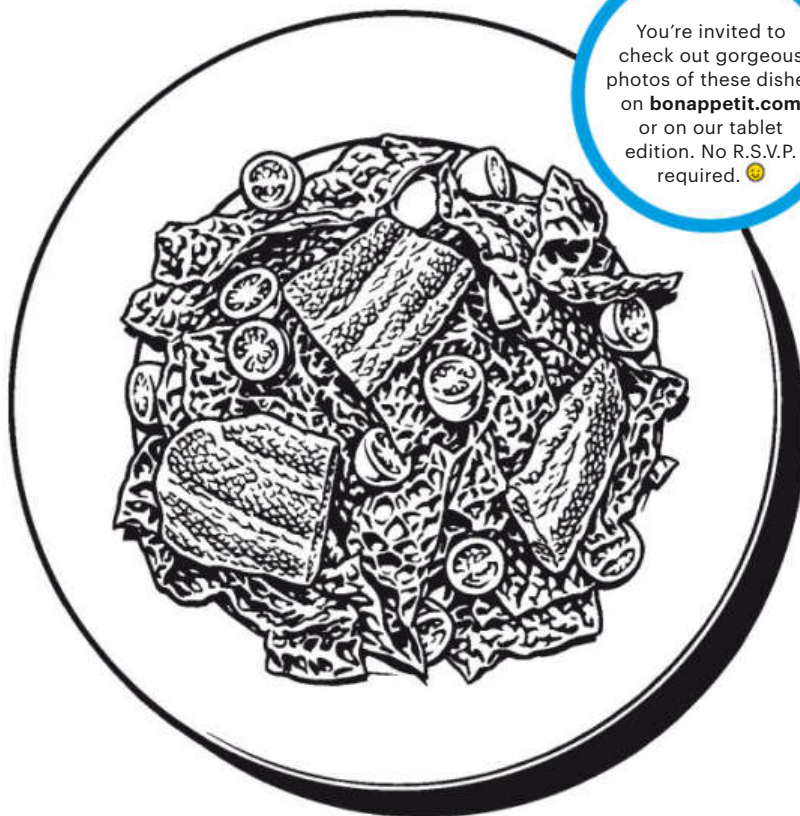
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You're invited to check out gorgeous photos of these dishes on bonappetit.com or on our tablet edition. No R.S.V.P. required. 📱

DEAR BON APPÉTIT,
I ORDERED THE BLT SALAD AT **SWEET CHICK** IN NYC AS AN AFTERTHOUGHT; IT ENDED UP BEING THE STAR OF OUR MEAL. PLEASE FIND THE RECIPE FOR THE SALAD AND LEMONY DRESSING!

—**CAITLIN RUSH**, Washington, D.C.



KALE BLT SALAD

4 SERVINGS Thick slab bacon is key to this dish. Buy it packaged, if you can find it, or from the butcher.

- ½ preserved lemon, chopped
- ⅓ cup crème fraîche
- ⅓ cup mayonnaise
- 1 Tbsp. white wine vinegar
- Kosher salt, freshly ground pepper
- 1 Tbsp. vegetable oil
- 12 oz. slab bacon, sliced ¾" thick
- 8 cups chopped Tuscan kale
- 1 pint grape tomatoes, halved

Process preserved lemon, crème fraîche, mayonnaise, and vinegar in a food processor until smooth; season dressing with salt and pepper. Cover and chill until ready to use.

Heat oil in a large skillet over medium-high and cook bacon, turning halfway through, until brown and crisp, 8–10 minutes per side. Transfer to

paper towels and let cool slightly. Slice crosswise to yield 12 pieces.

Toss kale and dressing in a large bowl until coated; let sit 5 minutes.

Add tomatoes and gently toss to coat. Divide salad among plates and top each with 3 pieces of bacon.

DO AHEAD: Dressing can be made 1 day ahead. Keep chilled.



The Hot 10 Take on Turkey

Spatchcocked?
Deep-fried?
We asked our newly anointed Hot 10 chefs to share their turkey move.

"I let the turkey sit out for three hours so the bones come to room temp. They hold heat like bricks, cooking the bird from the inside out."
—**AARON LONDON**,
AL's Place, #1

"A 24-hour brine of soy, citrus, parsley, thyme, sage, wine, sugar, garlic, ginger; butter under the skin; and more herbs in the cavity."
—**BEVERLY KIM**,
Parachute, #5

"Last year, I confited the legs in orange, Scotch, and aromatics, and pan-roasted the breasts as 'steaks.' Best turkey we ever had."
—**JONATHAN BROOKS**,
Milktooth, #10



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DEAR BON APPÉTIT, EVERYTHING AT **GIRL & THE GOAT** IN CHICAGO WAS DELICIOUS, BUT THE CAULIFLOWER WAS HAUNTINGLY GOOD. I WON'T BE ABLE TO SLEEP WITHOUT THAT RECIPE. COULD YOU TRACK IT DOWN?

—**LAURA PETERS**, Winnetka, IL

SKILLET-ROASTED CAULIFLOWER WITH PANKO

4 SERVINGS Browning, then steaming the cauliflower lets you get color on it while ensuring it's tender in the center.

- 2 Tbsp. pine nuts
- 2 Tbsp. vegetable oil, divided
- ¼ cup panko (Japanese breadcrumbs)
- 1 large head of cauliflower, cut into florets with some stalk attached
- Kosher salt, freshly ground pepper
- 1 garlic clove, finely grated
- 2 Tbsp. unsalted butter
- 2 Tbsp. thinly sliced pickled red peppers (such as Peppadew)
- ¼ oz. Parmesan, finely grated
- 3 Tbsp. finely chopped fresh mint

Toast pine nuts in a large skillet over medium-high heat, tossing often, until

golden brown, about 2 minutes. Transfer to a small bowl.

Heat 1 Tbsp. oil in same skillet and cook panko, tossing often, until golden brown, about 3 minutes. Add to bowl with pine nuts; wipe out skillet.

Heat remaining 1 Tbsp. oil in same skillet and cook cauliflower, tossing occasionally, until browned but not cooked through, 10–12 minutes. Season with salt and pepper and add ¾ cup water. Cook until cauliflower is crisp-tender and water has evaporated, 10–12 minutes.

Add garlic, butter, and pickled peppers to cauliflower and cook, tossing, until butter is melted and garlic and pickled peppers are fragrant, about 2 minutes. Remove from heat and mix in pine nuts and panko, Parmesan, and mint; season with salt and pepper.



THE CHEF SAYS

"As a kid, I'd only eat cauliflower covered in cheese. This version has cheese, too: Parm for salty notes, plus pickled peppers for spice, pine nuts and panko for crunch—that'll get anyone to eat their cauliflower!"

—**STEPHANIE IZARD**, chef, *Girl & the Goat*



Turkey in a Bag: The Cronut of the '60s

In the early days of *Bon Appétit*, one dish garnered interest bordering on obsession: Turkey in a Bag, which ran in the first issue, in 1956. A few of readers' pleas:

Jan.–Feb. 1960

"...your turkey-in-the-bag technique is unique and very interesting. We tried one and never had such a delicious fowl on our table. I wonder if the same technique will work with goose, duck, pheasant, chicken, etc."

March–April 1960

"...your 'Bon Appétit' is a SUPERB publication. Please keep them coming. Tried the recipe for turkey in the paper bag and never have had such a grand treat."

Aug. 1961

"...I am the proud possessor of back issues of *Bon Appétit* since January–February 1960. What fun! All those issues to read and new recipes to try! Not a failure in the lot! BUT no 'turkey in the bag' recipe! Please try and find me a copy, or reprint the recipe in the near future."

Find out what the fuss was about: Go to bonappetit.com for the Turkey in a Bag recipe.

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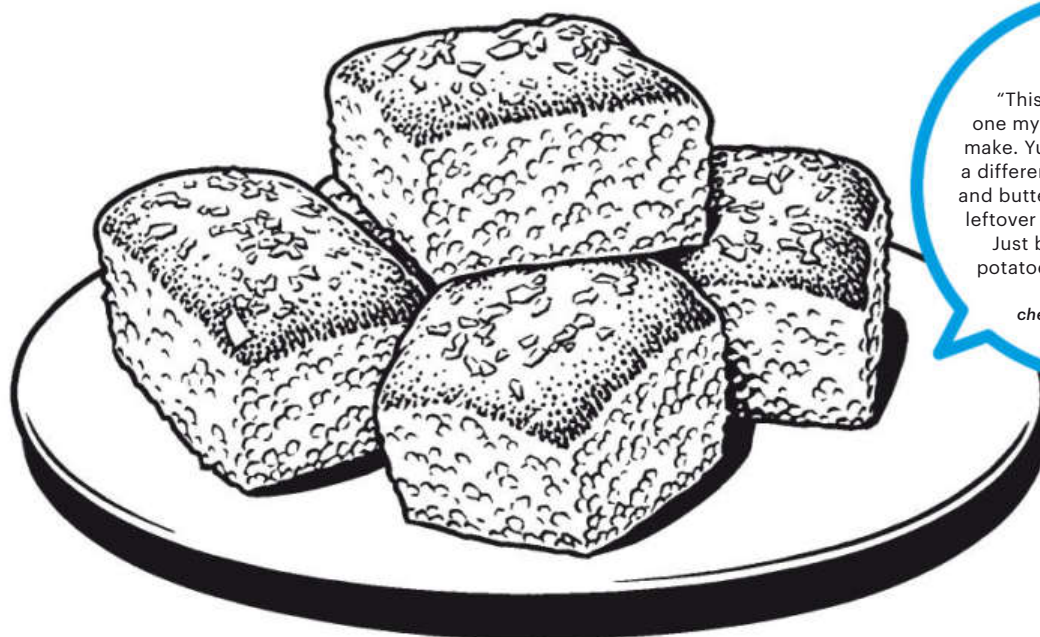
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THE CHEF SAYS

"This recipe is based on one my grandmother used to make. Yukon Golds really make a difference—they're so creamy and buttery. You could even use leftover Thanksgiving mashed! Just be sure to purée the potatoes until very smooth."

—**TROY GUARD**,
chef, *Guard and Grace*

DEAR BON APPÉTIT, I AM DYING TO GET MY HANDS ON THE POTATO ROLLS FROM **GUARD AND GRACE** IN DENVER. EACH BITE WAS INFUSED WITH GIGANTIC BUTTER FLAVOR!

—**MAYA SILVER**, *Golden, CO*

PULL-APART POTATO ROLLS

MAKES 18 Use these to make amazing leftover turkey sandwiches.

- 1 large Yukon Gold potato (about 12 oz.), scrubbed
- 1 cup whole milk
- ½ cup (1 stick) unsalted butter, melted, plus more for brushing
- 1½ cups all-purpose flour
- 2 ¼-oz. envelopes active dry yeast (about 2¼ tsp.)
- 3 (heaping) Tbsp. sugar
- 2 large eggs, beaten to blend
- 1 large egg yolk, beaten to blend
- 2½ cups (or more) bread flour
- 1 Tbsp. flaky sea salt, plus more
- Vegetable oil (for surface)

SPECIAL EQUIPMENT: A potato ricer

Boil potato in a small saucepan of boiling water (no need to add salt) until a paring knife passes through flesh with no resistance, 30–40 minutes; drain. When cool enough to handle, pass through ricer into a small bowl (peel won't go through; discard).

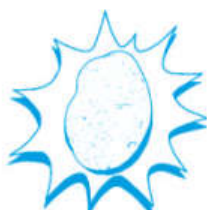
Mix milk and ¾ cup riced potato in the bowl of a stand mixer with whisk attachment until no lumps remain. Add ½ cup butter and mix until incorporated. Switch to dough hook. Add all-purpose flour, yeast, and sugar and mix on medium speed, scraping bottom and sides of bowl as needed, until a very wet, sticky dough forms, about 2 minutes.

Let dough rise, uncovered, in a warm spot, 30 minutes (it will have puffed slightly).

Add eggs, egg yolk, 2½ cups bread flour, and 1 Tbsp. salt and mix on medium-high, adding more bread flour if needed, until dough is smooth and elastic, about 5 minutes. Brush surface of dough with butter, cover, and let rise in a warm spot 30 minutes (dough should rise 1½ times its initial size).

Turn out dough onto a lightly oiled surface and divide into 18 pieces; roll each into a ball using your palm. Brush a 13x9" baking dish with butter and place balls side by side in dish (rolls will be touching). Brush tops with more butter. Let sit, uncovered, in a warm spot 1 hour.

Preheat oven to 400°. Brush dough again with butter and sprinkle with salt. Bake rolls until deep golden brown, 15–20 minutes. Transfer dish to a wire rack and let rolls cool in dish 10 minutes. Turn out rolls onto rack and let cool 30 minutes before serving.



Ask the Archives

Q. "My father worked on the Yukon Gold potato project. It was one of the first branded vegetables, and 2016 is its 50th anniversary. Do you know when BA first wrote about the Yukon Gold?"

—**ALEX YORK**, *Toronto*

A. After searching our database (i.e., flipping through decades of issues), we were shocked to find that BA was pretty slow to the punch. **It wasn't until September 1995** that we called for the branded tater, suggested along with the caveat, "Naturally, if you cannot find Yukon Gold potatoes, regular white-skinned potatoes will do nicely."



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NOVEMBER 2015

starters

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The Buy

1



7



6



2



4



3



5



Fill 'Er Up

A gravy boat without gravy is like the Internet without cat vids: incomplete. For our guide to unbeatable gravy, turn to page 98.

1

Go for Gold

What could possibly shine brighter than your famous gravy? This glimmering porcelain boat, of course. *Ecume* gravy boat, \$367; bernardaud.com

2

Simple and Subtle

A stark white number that won't compete with the rest of your holiday table. *La Classica Nuova* gravy boat \$60; villeroy-boch.com/shop

3

Pour Form

The intricately patterned piece has a pointy spout for daintier pours (and less mess). *Venezia* sauceboat set by Vista Alegre, \$182; graciousstyle.com

4

Fine Lines

Formal gold bands meet a sleek, contemporary shape. *Lattitudes* sauceboat by Royal Limoges, \$345; maisondefrance.bridgecatalog.com

5

New Angle

A funky geometric handle keeps it from skewing too traditional. *Renaissance Gold* gravy boat by Wedgwood, \$150; bloomingdales.com

6

A Boat for All Seasons

The porcelain enamel set doesn't scream gravy boat, so you can use it for sauces all year. *Pod* sauceboat, \$69; lunareshome.com

7

Double Time

The shape is sculptural yet functional: Two spouts let guests grab it from either direction. *Terrace* gravy boat set by Vista Alegre, \$214; michaelcfina.com



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The **BA** Q&A

16

QUESTIONS
FOR

Ken Jeong

The *Dr. Ken* star
shares his love
for turkey and...
tofurky

THE VITALS

Age 46

Hometown
Greensboro, NC

Current TV role
Doctor

Profession
before he
became an actor
Doctor

On-set snack
Chocolate-
covered
blueberries

Most-used
kitchen
appliance
Microwave

Last thing you ate? "My wife made fried rice with shrimp and I had a salad. I'm attempting to eat healthy right now."

Does your wife do a lot of the cooking? "She does virtually all the cooking—it's for everybody's benefit. I help with the ancillary stuff: I make a mean pot of rice, and I'll get the coffee ready in the morning."

Biggest cooking disaster? "There are so many. There have been numerous times my wife will get something from Trader Joe's and say, 'Here's some popcorn shrimp. Just put that in the oven.' I have been known to overheat it and make the driest shrimp or the driest chicken nuggets on the planet."

So it's not disastrous, just consistently disappointing? "Yes! You've perfectly captured my essence."

When you aren't eating healthy, what are you eating? "Pretty much anything and everything. I have a bit of a sweet tooth. I love cookies. I love Doritos and tortilla chips. I'm known to graze on set."

Of all the sets you've been on, which one had the best food? "*Hangover 2*. The catering was amazing in Thailand, and we'd sample different restaurants around town."

Foods you don't like? "Won't eat octopus or sea cucumber. I'm Korean, and they're both Korean delicacies. I remember my parents would offer me that all the time and I was like, 'Nope, no thank you. Back to my chips, please.'"

*You know
what will
make Jeong
feel better?
If you watch
his new
sitcom on
ABC.*

Typical elementary school lunch? "The square pizza and tater tots. And the milk you could never open."

Desert island dessert? "Key lime pie. I haven't had that in years, but if you're on a beach, that would be cool."

Best thing you've ever put in your mouth? "One of the most surprisingly great things I've had was tofu turkey when I went to a vegan restaurant ten years ago. It was amazing. I'm not vegetarian or vegan—we went to the restaurant with friends—and it was a pleasant surprise."

Favorite Thanksgiving dishes? "My favorites are turkey and stuffing. Love it, love it, love it."

Have you ever cooked the turkey? "Never. It's all my wife's doing."

Favorite meal she cooks? "She makes a great chicken Parmesan. That was one of the first dishes she cooked when we were dating. I was like, I gotta marry her for that chicken Parmesan."

Most unusual item in your fridge? "Let me take a look. We have way too many Mediterranean hummus snack packs. They might be old. I'll have to check the expiration dates."

Since you're in the fridge, what's going on in the freezer? "Oh, it's packed. We have twin daughters, and my wife is great with produce. Carrots, tomatoes, broccoli, cucumber, lettuce, cherries, peaches, oranges, apples. She does an amazing job of promoting healthy eating with our kids."

I feel like I should be interviewing her. "Yes, you probably should be. But she has no film credits to my knowledge."
—INTERVIEW BY ALISON ROSEN

To see more of Jeong on the photo shoot, go to bonappetit.com/celebs



PHOTOGRAPH BY RAMONA ROSALES

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Everybody Wants Some

Pinot Noir is the iconic Thanksgiving wine. Here are three types to make everyone happy

by DAVID LYNCH

OVER THE YEARS I'VE DECLARED many wines "ideal" for Thanksgiving, from Italian Lambrusco to German Riesling. These are all dynamite choices. They're just not what everyone wants. What everyone wants is Pinot Noir, and I'm tired of fighting it: Me and my Lambrusco are like the guy who insists on hearing his own awesome playlist at someone else's party. Pinot Noir requires no proselytizing. Everybody knows it and enjoys it. Like a great host, it's charismatic, diplomatic, and, on occasion, profound—a grape that deftly handles the motley crew of foods that is Thanksgiving. So why resist it? Aren't the holidays stressful enough?

1

OLD-WORLD SPLURGE France

The grape's Holy Land is Burgundy, where it hits the sweet spot of **complexity, juicy fruit, and electric acidity**. You won't necessarily see the words *Pinot Noir* on the label, but reds that say Bourgogne (the region's French name) will most likely be Pinot. Be prepared: You won't get off cheap. But when it's on, it's worth it.

ONE TO TRY

Chandon de Briailles 2012 Savigny-lès-Beaune (\$36)

2

BORN IN THE USA Oregon

It doesn't have the same prestige, but good ol' American Pinot tends to be **more fruity, voluptuous, and sippable** than the French stuff. Look to Oregon's Willamette Valley for the best American Pinot *terroir*. There you'll find bottles with a lighter, brighter profile. There's an ocean of ultralush and jammy juice out there.

ONE TO TRY

The Four Graces 2013 Pinot Noir Willamette Valley (\$28)

3

THE WILD CARD Germany and Austria

Neither the Germans nor the Austrians get much credit for their offbeat, ever-improving Pinot Noirs (a.k.a. Blauburgunder and Spätburgunder). The Germanic style **skews heavily toward the savory/smoky end of the Pinot spectrum**, with an earthy, peppery bite and fairly soft acidity. In part due to its under-the-radar status, it's your best bet for value.

ONE TO TRY

Dr. Heger Baden 2012 Spätburgunder Baden, Germany (\$20)

How Much Should I Buy?

The safe multiplier on this occasionally hard-drinking holiday is one bottle for every three adults.



WHY IS PINOT NOIR THE QUINTESSENTIAL THANKSGIVING WINE?

➤ Great acid. Low tannin (unless it's spent a bunch of time in wood). Moderate alcohol. Medium-to-light body. All of these qualities make Pinot versatile with food pairings, so it can reach from poultry to sides seamlessly. It's neither overpowering brute nor shrinking violet.



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The

FOODIST

HOLIDAY EDITION



A Very Foodist Friendsgiving

Five years ago **Andrew Knowlton** ditched his family's Thanksgiving in favor of a festive one with friends—and he never looked back. Brave enough to try it yourself? Here's how to pull it off

One Month Ahead

Convince your friends

Find a group that's onboard. You only need three other people to make this thing official.

Call your parents

And tell them you're not coming home this year. You can do it! You're a grown-up! (Blame it on your job if you have to.)

Three Weeks Ahead

Plan the menu

Friends don't let friends cook the meal by themselves—this is a potluck.

Set up a Google Doc with categories (e.g., "Stuffing x2") that your guests can sign up for. Whoever is hosting cooks the bird.

Two Weeks Ahead

Need tables?

If you're short on table space, rent a few card tables. Don't worry about how they look; an inexpensive tablecloth from Ikea or Target will do the trick.

Get your glasses

You don't need fancy wine glasses, either. Stock up on vintage tumblers or, better yet, used Ball jars. The only rule: no plastic.

Pick the plates

Don't have formal place settings for 16? Me neither. Pick up mix-and-match vintage silverware and plates for next to

nothing at a flea market, or ask a few friends to bring some. The eclectic setting would probably kill your mom, but this crowd certainly won't mind.

The Night Before

Set the table

It may be casual, but it's still Thanksgiving: Paper napkins have no place at the table. I set the table with bandannas I bought at a thrift store.

Cocktail Hour

Start drinking!

Plop down a cooler filled with ice. It would look out of place in your Aunt Linda's fancy kitchen, but your friends just want the drinks cold.

After the Meal

Call your parents

Wish them a Happy Thanksgiving. Do not brag about how much fun you're having. Do not say, "Why didn't I do this years ago?"

During Dessert

Let someone win

Give an award for "Best Dish," as voted on by a show of hands at the table. (The host cannot win.)

During the Meal

Start eating!

Serve everything buffet style. Make cards that say what each dish is and who prepared it to make it feel personal.

Distract the kids

If your Friendsgiving is anything like mine, there will be lots of kids running around. I won't allow iPads, but I will put lo-fi entertainment on the TV, like *A Charlie Brown Thanksgiving* or any *Pink Panther* cartoon.



MAYBE WE SHOULD TALK ABOUT THE 4000-POUND VOLCANIC ROCK IN THE ROOM.

PATRÓN IS ONE OF ONLY A HANDFUL OF ARTISANAL TEQUILA MAKERS STILL USING A TAHONA STONE WHEEL TO CRUSH THE FINEST COOKED WEBER BLUE AGAVE—AN ANCIENT, LABOR-INTENSIVE PROCESS. THIS METHOD UNLOCKS AN EARTHY, COMPLEX TASTE TRULY WORTH TALKING ABOUT.



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Cook Like a Pro



THE PRO > CHRISTOPHER KOSTOW / THE RESTAURANT AT MEADOWOOD / ST. HELENA, CA

Solid Gold

Introducing **cured egg yolks**, the best thing to grate since Parm

by AMIEL STANEK

THE NEXT TIME YOU SIP a Ramos gin fizz—all frothy with egg whites—or shatter a meringue, you may not think about all those egg yolks without a home. But resourceful chefs do. Rather than let the yolks go to waste, pros are turning them into a cutting-edge finishing touch, nestling them in a tub of salt and sugar until they're transfigured into solid, dry-cured egg yolks. When finished, these nuggets of umami will get shaved over dish after dish like Technicolor Parmesan. At the Restaurant at Meadowood in St. Helena, chef Christopher Kostow cures yolks until they're firm enough to handle, then dries them until hard. He grates the bright yolks over everything from asparagus to smoked eel. It's a hit of richness, an element that clicks other ingredients into focus. "It adds a unique salty, fatty component to a dish, a depth of flavor," Kostow says. "It's a great supporting player—you might not even know it's in a dish, but it's always achieving something."

If a yolk breaks when placed in the salt mixture, just scoop it out and add another.



Cured Egg Yolks

Whisk **1½ cups kosher salt** and **1½ cups sugar** in a medium bowl to combine. Evenly spread out half of salt mixture in an 8x8" glass baking dish. Using the back of a tablespoon, create 4 depressions in salt mixture, spacing evenly. Carefully place a **large egg yolk (4 total)** in each depression. Gently sprinkle remaining salt mixture over yolks and tightly wrap dish with plastic. Chill 4 days.

Preheat oven to 150°. Brush salt mixture off each yolk, then carefully rinse under cold water to remove any remaining salt (yolks will be semi-firm, bright, and translucent). Gently pat dry with paper towels.

Generously coat a wire rack set inside a rimmed baking

5

IDEAS FOR CURED EGG YOLKS

1 Grate on top of hot pasta the way you would hard cheese. **2 Shave** over white bean crostini for a hit of salt and color. **3 Dissolve** thin shavings in a brothy soup to add body. **4 Crumble** over simply cooked veggies like steamed bok choy or asparagus. **5 Double up** and use to season a crispy fried egg. Super meta.

Have yolks left from a recipe? Get curing. Don't want to wait? Cure the yolks and freeze the whites in ice cube trays.

sheet with **nonstick vegetable oil spray**; place yolks on rack. Dry out in oven until opaque and texture is like a firm Gruyère cheese, 1½–2 hours. Let cool. (Alternatively, if your oven doesn't go that low, you can dry out eggs in an unheated oven for 2 days.)

DO AHEAD: Yolks can be cured 1 month ahead. Place in an airtight container and chill. *Makes 4*

ILLUSTRATIONS CLAIRE MCCracken (PORTRAIT); JOE WILSON (YOLKS). FOR RESTAURANT DETAILS, SEE SOURCEBOOK.



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Giving Back

The BA Guide to Giving Back

Do the holidays give you a sudden urge to make a difference? We'll show you how to do good no matter how much time (or cash) you've got to spare

by BELLE CUSHING and AMIEL STANEK

Do's and Don'ts of Donating

We asked the experts at Feeding America for the scoop on what your food pantry really needs.



CANNED PROTEIN
(like tuna, chicken, or salmon)

CANNED SOUPS

CANNED VEGETABLES AND FRUIT
(packed in water or juice, not heavy syrup)

RICE AND PASTA

CEREALS

SHELF-STABLE MILK



JUNK FOOD

JARS
(nothing breakable)

YOUR HOMEMADE PICKLES
(Sorry, not FDA-approved.)

ARTISANAL PINE SYRUP
(Gonna have to regift that one.)



For years we've done a football match—our restaurants versus Jose Garces's—with money going to the winner's charity. It's a lot of fun. But oh, it's competitive. We've had guys go to the hospital.” —MARC VETRI, CHEF AND CO-FOUNDER OF THE VETRI FOUNDATION

Put a Bow on It

The ultimate in multitasking: Cross a gift off your list and benefit a good cause

CALDERA BY BELLUS WINES
\$22

A portion of the proceeds from this crisp and citrusy Campanian white wine (from Momofuku beverage director Jordan Salcito) goes to clean-energy efforts and wildlife preservation at Earthjustice. belluswines.com

GLOBAL FLATBREADS
\$50

Hot Bread Kitchen employs women from diverse backgrounds. Give a box of traditional Persian nan-e qandi, flaky Moroccan m'smen, and crunchy Armenian lavash, and fund training programs for the bakers. hotbreadkitchen.org/shop

RED BAY COFFEE
\$15

The latest hipster shipping-container coffee bar in Oakland, California, shares all profits with its employees, who are hired from at-risk communities. redbaycoffee.com

First Off: What Are You Willing to Give?



TIME

The charitable spirit moves a lot of people this season, but **commitment typically tapers off after the holidays**, leaving many organizations strapped come January. So here's what you're going to do: Bust out your new 2016 calendar and plan some visits to the soup kitchen (or whatever your organization of choice is) in the months ahead.



MONEY

Three charities we love: **God's Love We Deliver** Bringing meals to those too sick to cook. (glwd.org) **Charity: Water** Every cent you give funds clean-water projects. Track your donation's progress via satellite images. (charitywater.org) **Farmworker Justice** The green beans in that casserole? This group advocates for those who picked them. (farmworkerjustice.org)



STUFF

Call your local food pantry directly and ask what they need. (For guidelines on what's frequently wanted, see right.) Hosting a holiday party? Instead of eating leftovers for a week, ask the caterer or restaurant in advance about donating excess food. Feeding America can connect you with programs in your area. (feedingamerica.org)

COUCH POTATO

THE SCALE OF CHARITABLE COMMITMENT

GO-GETTER

Twiddle Your Thumbs

Download the (free!) **Charity Tap** app, which donates a grain of rice each time you tap the screen.

Send a Text

Text "WFP" to 50555 and a \$5 donation to the **World Food Programme** will be added to your cellphone bill.

Donate Online

Give families in developing countries a flock of ducks (\$20) and more through **Heifer International**. (heifer.org)

Host a Cookie Swap

Ask guests to bring their best cookies and a check for **Cookies for Kids' Cancer**. (cookiesforkidscancer.org)

Avoid Your Family

Want to skip your mom's tree trimming? Volunteer! **Pick up unused produce** to be donated. (endhunger.org)

Renovate

Buy that new stove you've wanted and give your old (but, you know, fine) one to **Habitat for Humanity ReStore**. (habitat.org)



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OUR IDEA OF LUXURY.**

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The hottest accessories are inspired by human behavior—such as this adjustable kitchen faucet or Volvo's **Lane Departure Warning** and **Lane Keeping** aid, which helps keep you centered in the middle of the lane.

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THE ALL-NEW VOLVO XC90 REDEFINES THE LUXURY EXPERIENCE.
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The Moment

1 of 3

★ Deep in the Heart of Tex-Mex

The crowd-pleasing cuisine is crossing state lines, this time with house-made tortillas, top-shelf tequila, and queso that's just as gooey as you remember

by PAULA DISBROWE

Sizzling fajitas with skirt steak and fresh tortillas at Atlanta's Superica



The Moment

2 of 3



I'M NOT SURE WHEN I FELL IN LOVE WITH TEX-MEX, BUT I DO REMEMBER WHY. It was the bottomless basket of chips I'd eat until my stomach ached. It was the electric-yellow queso dip my father would inevitably drip on his pants. I've been indulging my nostalgia lately, thanks to some ambitious new restaurants. Yes, the meats are wood-grilled and heritage-breed, but don't worry: Tex-Mex hasn't gone virtuous. The chalupas are still as crispy as I remember, the enchiladas as blanketed in Monterey Jack. And my routine is always the same: Keep the chips coming, order me another margarita, and don't touch the plate—it's very hot! —ANDREW KNOWLTON

7 Signs You're in a Tex-Mex Spot

- 1 The chips and salsa are complimentary. And they arrive before the water glasses.
- 2 The menus are plastic (presumably to help defend against inevitable salsa spillage).
- 3 Are those margarita glasses or goldfish bowls?

- 4 The closest thing to a vegetable on your plate is a scattering of pickled jalapeños.
- 5 Too much sour cream, never enough guacamole.
- 6 Your table is visited by a strolling trio of impressively mustachioed mariachis. Earn street cred by requesting "El Rancho Grande."
- 7 Food coma. If you're not really stuffed, you're doing it wrong.

The short-rib chalupa at L.A.'s Bar Amá is as tall as it is tasty.



1



2



3



4



5

the Tex-Mex Glossary

An approximate guide to the cheesiest meal of your year

1

Enchilada Verde

As opposed to *rojo* (made with red chile sauce), green enchiladas—typically filled with chicken or cheese—are cooked in tomatillo sauce. A little sour cream on top never hurt anybody.

2

Combo Platter

Restaurants usually have several variations, indicated by numbers. Can include some mix of tacos, enchiladas, flautas, or tamales, plus refried beans and rice. The move if you're indecisive.

3

Fajita

An assemble-it-yourself offering of peppers and onions, sliced meat, and flour tortillas. Go for chicken and beef.

4

Chile Relleno

A poblano pepper roasted and stuffed (often with beef *picadillo*) that's then battered and deep-fried.

5

Chalupa

A crispy corn tortilla paved with refried beans and piled with meat or seafood, shredded lettuce, avocado, tomatoes, and *queso fresco*.



“

ON QUESO / Chris Shepherd / Underbelly, Houston

"In Texas, queso is what dreams are made of. It's how you judge every Tex-Mex joint in town. It's the standard for every party you throw. And it all starts with two ingredients: Velveeta or some other style of processed cheese and a can of Rotel [diced tomatoes and chiles]. Why processed cheese? It's all about meltability."

A woman in a white ski jacket and helmet with goggles is shown in profile, smiling. She is holding a ski. The entire image is overlaid with a semi-transparent night scene of a snowy mountain town, with lights from buildings and trees visible through her jacket and the ski. The background is plain white.

THERE IS
JUST AS MUCH MAGIC
OFF THE MOUNTAIN.

Can one town really have it all? Two world-class ski resorts, award-winning dining and a vibrant nightlife, all within one ski-in/ski-out town? Surrounded by a laid-back charm that makes you feel at home? Sure. If you're in Park City, Utah. Here, the Greatest Snow on Earth® is just the beginning. Start at VisitParkCity.com/winter.

park  city™
YES. ALL THAT.



Top: A few pre-queso cocktails at Bar Amá.

Bottom: Gut-busting plates on the move at Teotihuacan.



Where to Dig In

Three classics and three young guns making Tex-Mex new again



Wash it all down with an avocado margarita. Find the recipe at bonappetit.com/avocado-margarita.



Try
This at
Home!

Puffy Tacos: The Pride of San Antonio! (And of Superica, which shared this recipe)

Beef Picadillo Puffy Tacos

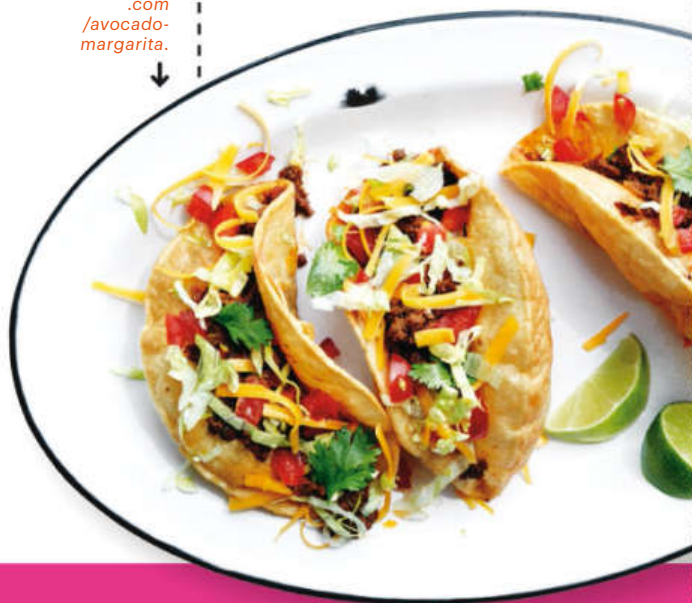
Heat **2 Tbsp. vegetable oil** in a large pot over medium-high and cook **½ small onion, chopped, 1 chopped peeled small Yukon Gold potato, 1 chopped peeled small carrot, 1 chopped small poblano chile, and 2 thinly sliced garlic cloves**, stirring occasionally, until onion is golden and softened, 8–10 minutes. Season with **salt**, add **½ cup chili powder**, and cook, stirring, until fragrant, about 1 minute.

Add **2 lb. ground beef chuck (20% fat)** and cook, breaking up with a spoon and scraping

up browned bits, until meat is cooked through, 12–15 minutes. Stir in **2 cups fresh salsa** and bring to a boil. Reduce heat and simmer until most of liquid evaporates and beef is tender, 15–20 minutes; season with salt.

Divide beef among **8 puffy taco shells** (see Prep School, page 126, for step-by-step frying instructions); top with **shredded iceberg lettuce, chopped tomatoes, grated sharp cheddar, and fresh cilantro**. Serve with **lime wedges**.

DO AHEAD: Beef can be made 1 day ahead. Let cool; cover and chill. 4 servings



OLD-SCHOOL

Teotihuacan, Houston

You won't find a better hangover cure than the *machacado con huevo* (dried beef with eggs).

Polvos, Austin

Don't skip the beef fajitas, served with fresh flour tortillas.

Maria's Café, San Antonio

Run by a mother and daughter, it's the San Antonio casa you wish you grew up in. Hot Joy chef Quealy Watson is a fan.

NEW-SCHOOL

Bar Amá, L.A.

Chef Josef Centeno followed up BA Hot 10 winner Bāco Mercat with this tasty ode to his San Antonio roots.

Tacolicious, San Francisco

A little Tex-Mex, a little Mex-Mex, a lot of tequila.

Superica, Atlanta

We sure don't remember guava glaze on the carnitas of our childhood, but we're not complaining.



“

ON FAJITAS / Larry McGuire / Jeffrey's and Josephine House, Austin

"Fajitas are great because of the action—the hot, sizzling platter, the aromas, the drama! Flour tortillas are essential. The meat is usually a bit tougher and bigger than your normal taco filling, so you need the flour tortilla to hold it all. When a restaurant is rolling and grilling them fresh, you know you're in a good spot."

Step 3

Preheat oven to CONVECTION/ROAST 400°F. Using convection provides a restaurant-quality caramelized crust.

Step 4

Insert integrated temperature probe into thickest part of tenderloin. Set to 125°F for perfect medium-rare.

Step 5

The oven chimes when roast is ready. Allow to rest for at least 10 minutes before carving.

For the full recipe, visit WolfGourmet.com/Tenderloin



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Love Letter

Besh lent us
his prized
possession.

Carve Like Besh

Want one just like his family heirloom? Try the English Staghorn 3-Piece Carving Set (\$385; scullyandscully.com).

How You Slice It

Like any chef, **John Besh** is obsessive about his knives. And on Thanksgiving Day, there's only one carving set he'll use

▶ **THREE HUNDRED SIXTY-FOUR** days of the year, this carving set sits in a drawer. It only comes out for Thanksgiving, and it's been doing that for about 50 years. The metal is high-carbon steel, and the handles are made from stag antlers. I have lots of other knives—I'm a chef!—but this is the only one that makes Thanksgiving feel like Thanksgiving.

My wife's grandfather's family came to America from Prague with just a couple of belongings, and this carving set was one of them. Like a lot of immigrants from that time, her grandfather tended not to over-romanticize where he came from, so most of us don't have a clue what the old country was really about. There's a mystery there, which makes this set that much more appealing to me.

Carving turkey was my father-in-law's job, but now the reins have been passed to me. I use my honing steel on the knife just before carving the bird—or birds, I should say: We have one traditional turkey that we rub with butter and herbs and serve with French-bread stuffing, and another that we smoke for hours over hickory and pecan wood.

“

I have lots of other knives—I'm a chef!—but this is the only one that makes Thanksgiving feel like Thanksgiving.”

The extended family gathers around to watch as I carve—everyone's grabbing for the crispy bits. An electric carving knife probably does a better job, but it's noisy and there's no romance to it.

Once we're finished eating and before anyone can throw the carving set into the sink (or, worse yet, the dishwasher), I take it away to be cleaned and tucked into its velvet-lined case until next Thanksgiving. Eventually, one of our boys will inherit the set, and hopefully his children after that.

—AS TOLD TO JULIA BAINBRIDGE



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BA

kitchen

> RECIPES, TIPS, AND MENU IDEAS FROM OUR EXPERTS

A BA PRIMER

best of the rest

Admit it, the tastiest part of Thanksgiving is the day after. We asked the chefs at some of our favorite sandwich shops what they'd do with a fridge full of leftovers

French toast, tartine, or banh mi? The only limit to your turkey sandwich is your imagination.

PHOTOGRAPHS BY TED CAVANAUGH



A BA
PRIMER
> thanksgiving
leftovers



✦
*If you don't have
creamed greens,
try this with leftover
mashed sweet
potatoes or squash.*

1

Creamed Greens Tartine

INSPIRED BY **ZAK STERN**
OF ZAK THE BAKER, MIAMI

► **Who needs turkey?** If you have a couple cups of **leftover creamed spinach or kale** and a **loaf of crusty bread**, you have lunch.

▢ The trick to breathing new life into yesterday's greens is reheating them with a generous amount of **leftover gravy**. Combine $\frac{1}{4}$ cup gravy for each cup cooked greens in a medium skillet and bring to a simmer over medium heat. If it's saucy, it's good.

▢ Shake some **crispy onions** from the canister, or make them yourself: Thinly slice **2 shallots** into rings, transfer to

a small saucepan, and add just enough **vegetable oil** to cover. Bring oil to a simmer over medium heat. Cook until shallots are golden brown, then drain on paper towels. ▢ Fry or poach **eggs**—a runny yolk will tie the whole thing together.



ASSEMBLE IT

Build open-face sandwiches with toasted bread, creamed greens, and eggs. Toss crispy onions or shallots with **parsley leaves** and/or **chopped fresh chives**, and sprinkle over to add crunch.

2

French Toast Turkey Sandwich

INSPIRED BY **TODD GINSBERG**
OF FRED'S MEAT & BREAD, ATLANTA

► **The fastest way to turn turkey into breakfast: Eat it on French toast.**

▢ To make 2 sandwiches, sprinkle **6 thick-cut slices bacon** with **2 Tbsp. light brown sugar** and **several grinds of black pepper**. Bake on a wire rack set inside a foil-lined rimmed baking sheet at **400°** for 20–25 minutes.

▢ Meanwhile, whisk **3 large eggs**, **1 cup milk**, $\frac{1}{4}$ tsp. **vanilla extract**, $\frac{1}{4}$ tsp. **ground cinnamon**, and a **pinch of kosher salt** in a large baking dish. Add **4 slices country-style white**

bread; let sit, turning to coat, until the bread absorbs most of the egg mixture, about 5 minutes. Melt **1 Tbsp. unsalted butter** in a large skillet over medium heat. Cook 2 slices of bread until golden brown, about 3 minutes per side. Repeat with **1 Tbsp. unsalted butter** and remaining 2 slices of bread.



ASSEMBLE IT

Layer sliced **leftover turkey**, **bacon**, **arugula leaves**, and **leftover cranberry sauce** between 2 slices of French toast. Cut in half.

✦
Do you want to hear the sound of awed silence? Drizzle maple syrup over these sandwiches. (Knives and forks a must.)





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3

Cheesegiving

INSPIRED BY **ADAM MESNICK** OF
DELI BOARD, SAN FRANCISCO

► **No matter how dry or flavorless you think last night's turkey is, garlic butter will save it.**

▢ To serve 4, melt $\frac{1}{2}$ cup unsalted butter in a small saucepan over medium heat. Add 4 finely chopped garlic cloves and cook, stirring occasionally, until fragrant and soft (do not let garlic brown), about 4 minutes. Set aside half of garlic butter in a small bowl. Add 1 finely chopped small onion to garlic butter remaining in pan. Cook over

medium heat, stirring often, until softened, 6–8 minutes.

▢ Tear or cut 1 lb. leftover turkey into bite-size pieces and add to pan. Cook until heated through, then gradually add 6 oz. chopped white American cheese (that's about 2 singles per sandwich), stirring until melted after each addition before adding more. Season cheesy turkey with salt and pepper.

▢ Stir a few Tbsp. mayonnaise into your leftover cranberry sauce. Voilà: cranberry mayo.

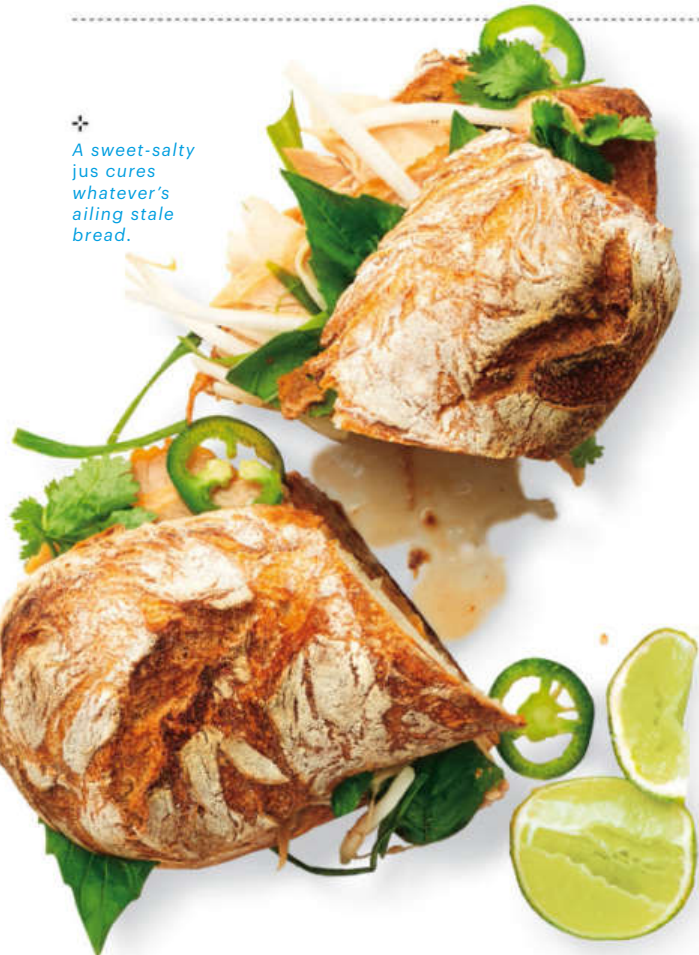
ASSEMBLE IT

Toast 4 large rolls and brush with the reserved garlic butter. Build sandwiches with reheated leftover mashed potatoes, cheesy turkey, cranberry mayo, and 2 chopped pickled hot cherry peppers.



Don't ask how we know, but it definitely works to mix cream cheese (instead of mayonnaise) into the cranberry sauce.

✦ *A sweet-salty jus cures whatever's ailing stale bread.*



4

Turkey Pho Dip

INSPIRED BY **RICK GENCARELLI**
OF LARDO, PORTLAND, OREGON

► **If a French dip and a banh mi had a baby, and it was born the day after Thanksgiving...**

Never mind, just try this one. ▢ Don't let your turkey carcass go to waste! Extract every last bit of flavor from it using the pho broth recipe at right. ▢ Place leftover turkey in a skillet with enough pho broth to cover (chicken broth can pinch hit if needed), and gently reheat until the turkey is warmed through. ▢ Measure out the amount of mayonnaise you want, then whisk in sambal oelek to taste.

ASSEMBLE IT

Toast ciabatta rolls, spread with sambal mayonnaise and a dollop of hoisin sauce, and top with reheated turkey. Then pile on tender herbs (such as cilantro, Thai basil, and/or sweet basil), sliced scallions, mung bean sprouts, and sliced jalapeños. Use remaining pho broth as a dip for the sandwiches. Serve with lime wedges.

PHO BROTH

Bring 1 turkey carcass, 1 bunch scallions, coarsely chopped, one 2" piece peeled ginger, sliced, 3 star anise pods, one 2" cinnamon stick, $\frac{1}{4}$ cup fish sauce, 3 Tbsp. sugar, 2 Tbsp. coriander seeds, 2 Tbsp. fennel seeds, and 4 quarts water to a boil in a large pot. Reduce heat, skim surface, and simmer until liquid is reduced by nearly half, 2–2½ hours. Strain broth into a large saucepan; taste, and adjust seasoning with salt if needed.



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DREAM”



Jen P, New York

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fast, easy, fresh

Thanksgiving isn't the only meal this month. Here's what to cook the other 29 days

by Chris Morocco



△
Our
marinade
works on
short ribs
(pictured),
pork, or
chicken.

► **Big flavor comes in small slices.** In our homemade riff on Korean barbecue, we cut very thin strips of meat, whose surface area can absorb a hot-sweet-salty marinade in minutes—not hours. Then all we need are some lettuce cups and store-bought kimchi, and dinner's practically ready. To serve 4, grate $\frac{1}{4}$ pear and combine with **1 grated garlic clove, 2 Tbsp. soy sauce, 1 Tbsp. gochugaru or 1 tsp. crushed red pepper flakes, 1 Tbsp. grated peeled ginger, 1 Tbsp. light brown sugar, and 1 Tbsp. toasted sesame oil** in a large resealable plastic bag. Slice **1 lb. boneless short ribs, boneless pork loin, trimmed hanger steak, or skinless, boneless chicken breasts or thighs** into very thin strips and add to marinade. Seal bag and squish everything around until the meat is coated. Let sit at room temperature 30 minutes, or chill up to 8 hours. Heat **1 Tbsp. vegetable oil** in a large skillet over medium-high. Working in batches and adding more oil along the way if needed, remove meat from marinade, season lightly with **salt**, and cook in a single layer without moving until lightly browned, about 1 minute. Continue to cook, tossing occasionally, until cooked through and crisp at edges, about 2 minutes longer. Transfer to a plate. Serve topped with **sliced scallions**.

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TEST
KITCHEN
TALK

"My wife can't eat wheat, so when I bake at home, I try to use either a trusted gluten-free flour mix or a recipe that skips flour altogether.

That's how I came up with this cake. It takes just enough egg to act as a binder, which makes it more delicate than your average loaf cake,

so be sure to let it cool fully before slicing. When tightly wrapped, this cake will stay moist for four or five days."
—Chris Morocco

No Flour, No Problem

Olive oil and almonds keep it moist. Eggs keep it together. Chocolate and sugar keep it delicious. Who's missing gluten now?

Gluten-Free Chocolate Tea Cake

ACTIVE 15 MIN - TOTAL 1 HR 45 MIN
(INCLUDES COOLING TIME)

8 SERVINGS

- Nonstick vegetable oil spray
- $\frac{1}{4}$ cup unsweetened cocoa powder
- 1 cup unsalted, roasted almonds, plus 2 Tbsp. chopped
- 7 oz. bittersweet or semisweet chocolate (61%–72% cacao), coarsely chopped

- $\frac{1}{2}$ cup olive oil
- 1 tsp. kosher salt
- $\frac{3}{4}$ cup granulated sugar, divided
- 4 large eggs, separated
- $\frac{1}{4}$ tsp. cream of tartar
- 1 Tbsp. raw sugar

Preheat oven to 325°. Lightly coat a 8½x4½" loaf pan with nonstick spray. Pulse cocoa powder and 1 cup almonds in a food processor until very finely ground, about 1 minute.

Microwave chocolate and $\frac{1}{4}$ cup water in a microwave-safe bowl in 15-second intervals (or heat in a heatproof bowl set over a saucepan of simmering water), stirring occasionally, until melted. Whisk in oil and salt, then almond mixture and half of granulated sugar, then egg yolks.

Using an electric mixer on high speed, beat egg whites and cream of tartar until frothy. With motor running, gradually add remaining granulated sugar; beat egg whites to firm peaks.

Gently fold egg whites into chocolate mixture in 2 additions, folding just until incorporated each time. Scrape batter into prepared pan; top with chopped almonds and raw sugar. Bake cake until top is firm when gently pressed and a toothpick inserted into the center comes out with a few moist crumbs attached, 50–60 minutes. Transfer to a wire rack and let cake cool in pan 15 minutes. Turn out onto rack and let cool completely.

DO AHEAD: Cake can be baked 4 days ahead. Store tightly wrapped at room temperature.

A handful of chopped almonds creates a crunchy top crust.





Pairing Tip: Surprise the palate with sweet notes of spruce tip honey.

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Pairing Tip: Cranberry jam and orange peels add a festive touch to the holidays.



LIFE WELL PAIRED



FAST, EASY,
FRESH



TACO-FY IT

> This dish was inspired by *tacos al pastor*, so it's a no-brainer to serve it with tortillas. Chop the meat (skin included) and

cooked pineapple, and toss with a drizzle of the pan juices. Spoon into a tortilla and top with Cotija cheese, sliced radishes, and cilantro.

Tropic Wonder

Coming soon to a kitchen near you: an escapist fantasy set under the sun, starring spicy-fruity glazed chicken. (Spoiler alert: Your opinion of pineapple could change forever.)

Pan-Roasted Chicken with Pineapple-Chile Glaze

ACTIVE 30 MIN - TOTAL 1 HR

4 SERVINGS

- 1 tsp. ground coriander
- 1 tsp. ground cumin
- ½ tsp. cayenne pepper
- 1 3½–4-lb. chicken, halved
- Kosher salt, freshly ground pepper

- 1 Tbsp. vegetable oil
- ½ fresh pineapple, sliced ½" thick
- 1 serrano chile, sliced
- 2 garlic cloves, crushed
- ¾ cup pineapple juice
- ¼ cup apple cider vinegar
- 2 Tbsp. light brown sugar
- 1 Tbsp. paprika

Place a rack in upper third of oven; preheat to 425°. Mix coriander, cumin, and cayenne in a small bowl. Sprinkle chicken with spice mixture, pressing to adhere; season with salt and pepper.

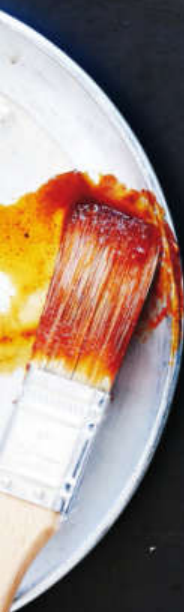
Heat oil in a large ovenproof skillet over medium-high. Cook chicken, skin side down, until browned and beginning to crisp, about 5 minutes. Transfer

chicken to a plate and arrange pineapple slices in pan. Place chicken, skin side up, on top. Transfer to oven and roast until an instant-read thermometer inserted into the thickest part of thigh registers 165°, 40–45 minutes.

Meanwhile, bring chile, garlic, pineapple juice, vinegar, brown sugar, and paprika to a boil in a small saucepan and cook until thickened and syrupy, 12–15 minutes; season glaze with salt.

When chicken is done, brush with glaze and roast just until glaze is bubbling, about 2 minutes; repeat with any remaining glaze. Transfer chicken and pineapple to a cutting board; let rest 10 minutes. Serve chicken and pineapple with any juices from skillet alongside.

Fresh pineapple is ideal, but canned will do in a pinch.



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FRESH



HOW TO...SLAW YOUR BROCCOLI

1 Trim the broccoli stalk and peel it with a vegetable peeler. Divide the head in half lengthwise through the crown and stalk to yield two long halves. **2 Starting at the crown and keeping knife at a 45° angle to the stalk, thinly slice down the length of the broccoli.**



Slaw in Order

Crunchy raw broccoli and brussels sprouts meet their match in a punchy triumvirate of olives, anchovies, and lemon juice

Broccoli and Brussels Sprouts Slaw

ACTIVE 20 MIN - TOTAL 20 MIN

4 SERVINGS

- 1 small head or ½ of a large head of broccoli
- 6 oz. brussels sprouts, trimmed, thinly sliced lengthwise
- ½ tsp. kosher salt, plus more
- 2 oil-packed anchovy fillets (optional)
- ½ oz. Parmesan, finely grated, plus more, shaved, for serving
- ¼ cup olive oil
- 3 Tbsp. fresh lemon juice
- Freshly ground black pepper

- ½ cup Castelvetrano olives, pitted
- ¼ cup unsalted roasted almonds, coarsely chopped

Trim broccoli stalk and peel. Halve head lengthwise. Starting at the crown, thinly slice both halves, including the stalk (alternatively, you can slice both broccoli and brussels sprouts in a food processor). Combine broccoli and brussels sprouts in a large bowl and toss with ½ tsp. salt. Let sit 10 minutes to soften slightly.

Meanwhile, chop anchovies, if using, then mash to a paste with the side of a chef's knife. Combine anchovies, grated Parmesan, oil, and lemon juice in a small bowl; season with salt and pepper. Drizzle over slaw; toss to coat. Serve topped with olives, almonds, and shaved Parmesan.

DO AHEAD: Slaw (without almonds) can be made 1 day ahead. Cover and chill. Add almonds just before serving.



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THE TEST
DRIVE

the toaster is toast

Which countertop oven deserves your kitchen space? We made pies, Reubens, and (yes) toast in a dozen models to find out

by Rick Martinez

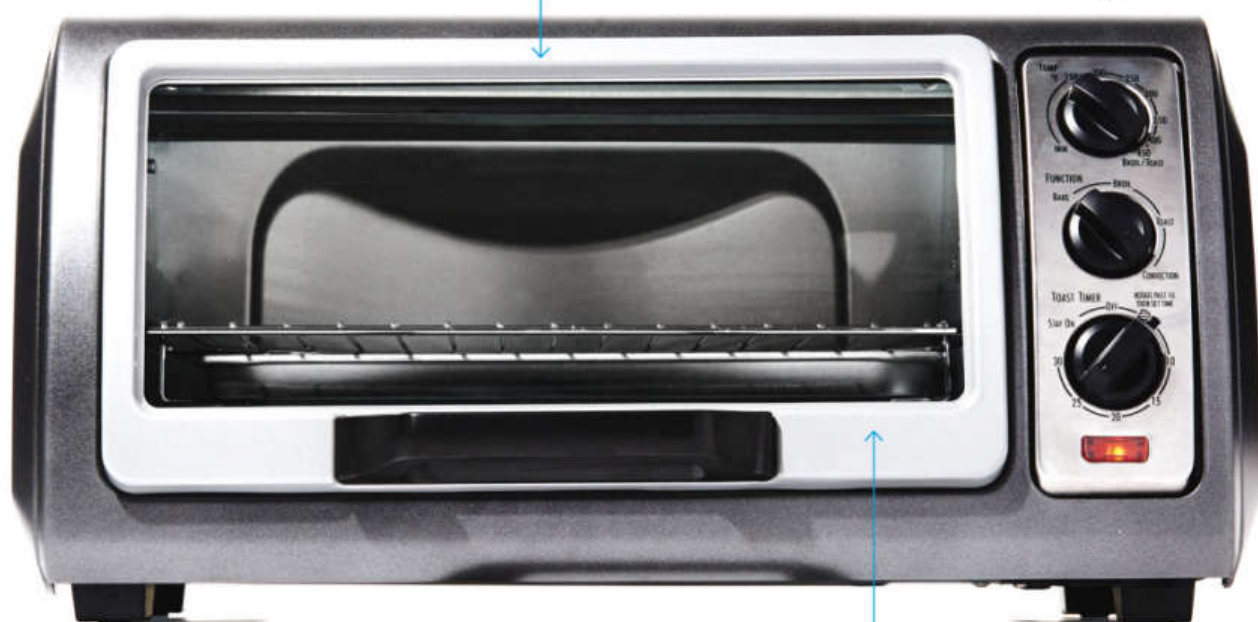
HOW WE TESTED THE TOASTER OVENS

We rated ovens on **how evenly they toasted**, how quickly they reached and **how steadily they**

maintained 350°, and **their ability to bake, roast, and broil** relative to a full-size conventional oven.

The oven door slides up, minimizing the footprint.

The dial controls are retro, but they're incredibly intuitive to use.



The Winner

HAMILTON BEACH EASY REACH CONVECTION OVEN

This value model scorched the higher-priced competition. It was one of the fastest to heat up and didn't have huge swings above and below the set temperature (a surprisingly rare feat): When it was set at 350°, it really was 350°. The convection

feature was comparable to ovens three times its price, yielding evenly browned chicken skin. This was the only oven with a rolltop door, which everyone in the BA Test Kitchen loved because it saved counter space and kept the

oven door clean. We weren't crazy about the old-school analog controls, but with such stellar performance and the low price point, we got over it. \$70; hamiltonbeach.com

TOAST TIME
7:36

A removable drip tray catches spills and crumbs.

SMALL BUT MIGHTY

What *can't* you make in a toaster oven? Try: roasting nuts, making cheesy toast, broiling lamb kebabs, or baking the Cranberry-Pear Crumble on page 126.

THE RUNNERS-UP



TOAST TIME
7:22

The Speed Demon CUISINART CHEF'S CONVECTION TOASTER OVEN

The Cuisinart's real selling point is its two-speed convection fan, which gives day-old muffins that "just out of the oven" crispy top. The backlit screen is easy to read, but the controls were challenging to figure out. \$259; cuisinart.com



TOAST TIME
8:04

The Looker BREVILLE SMART OVEN

Easy to use and nice to look at, this oven toasts beautifully in the center, but its heating elements are weaker around the perimeter, leaving the edges of the toast blond. It's sluggish to warm up, but once hot, it turns out a perfect roast chicken. \$250; brevilleusa.com

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HEART HOME

OF THE

All the real holiday magic happens in the kitchen. And there's no better season—or place—to take a break from the hectic daily grind and spend quality time with your kids. **Bon Appétit** and **Bloomingdale's** encourage you to create meaningful memories in the heart of your home with these festive, family-friendly ideas and helpful tips to make every moment together count.

Metallic Bowl
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Coupe Pasta/
Soup Bowl

Glassware
Baccarat
Chateau Red
Wine Glass

China Bernardaud
Louvre Dinnerware

bloomingdale's

MAKE NEW MEALTIME MEMORIES

Embrace the joy—and flavor—of the holiday season with this easy, from-scratch soup your whole family will love from *Bon Appétit* Executive Chef Mary Nolan.

BONUS This recipe includes several simple steps that children can do on their own.

Wood
Board J.K.
Adams
Driftwood
Finish Ash
Board


China Bernardaud
Louvre Rice Bowls

TURKEY SAUSAGE VEGETABLE SOUP


SERVES 8

3 Tbsp. olive oil, divided
1 lb. Italian turkey sausage
1 medium onion, diced (about 1½ cups)
3 medium carrots, peeled and diced
2 celery ribs, diced
3 cloves garlic, minced
½ tsp. dried oregano
½ tsp. kosher salt
¼ tsp. freshly ground black pepper
8 cups (2 qt.) reduced sodium chicken broth
1 (14.5 oz.) can petite diced tomatoes, drained
1 cup uncooked ditalini pasta
1 cup Tuscan kale, ribs removed, finely chopped
Freshly grated Parmesan cheese for serving

Heat 1 Tbsp. olive oil in a large Dutch oven (such as the **Le Creuset 6.75-Quart Signature Oval Dutch Oven**) over medium-high.

 Add turkey sausage and cook, breaking up with a wooden spoon until browned, about 5 minutes.


Remove sausage from pot. Add remaining 2 Tbsp. olive oil; reduce heat to medium-low. Add onion, carrots, and celery; cook until onion is translucent and carrots and celery are bright and somewhat softened, about 10 minutes. Add garlic and cook 1 minute longer. Return turkey sausage and any accumulated juices to pot.

 Add oregano, crushing between fingers to release aroma.

Season with salt and pepper. Add chicken broth and tomatoes; bring to a simmer.

 Stir in pasta and cook 10 minutes.

Stir in kale and cook 5 minutes longer. Check seasoning and add more salt and pepper, if desired. Ladle into bowls.

 Top with cheese.

Dutch Oven Le Creuset
6.75-Quart Signature Oval Dutch
Oven, shown here in White

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Kids love to help out in the kitchen. Get those sleeves rolled up for some good ol' cooking fun with these six tips.



TAKE YOUR TIME

Set aside extra time for tasks and expect everything to take longer than it normally would. Be patient and remember that the journey is as much fun as the end result.



EXPECT A MESS

Embrace the culinary chaos! It's inevitable that stuff will be spilled and clothes will get dirty. Nothing that an apron and some heavy-duty cleaner can't fix, right?



ROCK 'N' ROLL

A rolling pin is a great way to get kids involved in the action. Let little ones roll out pie crusts, cookies, and fresh pasta with the **Joseph Joseph Adjustable Rolling Pin Plus**, available at Bloomingdale's.



KEEP IT SAFE

Teach children about food hygiene. Encourage frequent hand washing. Give them a step stool for a better view. Use kid-friendly utensils. You get the point—always safety first.



MAKE IT FUN

Kids will learn to love cooking if you have a good time with them. Start with basic recipes and only step in when necessary—otherwise, let them be creative and enjoy!



PLAY WITH COLOR

Kids love color! Introduce them to a rainbow of vibrant shades in the kitchen, from fresh fruits and veggies to colorful cookware—such as **Le Creuset's** cast iron collection, available in a wide range of bright and beautiful hues.

Shown in White, Palm-Green, Marseille-Blue, and Black



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THE NEW
HEALTHY

surviving the season's eatings

In preparation for the onslaught of celebratory extra helpings, the BA Test Kitchen editors share their strategies for eating well

ALMOND,
KALE, AND
BANANA
SMOOTHIE
P. 56

► Holiday eating is a study in paradox.

You're surrounded by food, but you're so busy shopping and cooking that you don't have time to eat. Then, when your blood sugar dips to the point of derangement, you make a desperate lunge for the closest foodstuff—and the next thing you know, you've eaten an entire box of regifted peppermint bark.

We know a little something about this scenario in the Bon Appétit Test Kitchen because it plays out more or less daily. We've managed to find a middle ground between juice fasting and Shake Shack: quick, feel-good (but not abstemious) meals. Let these recipes serve as your saviors before the feasting storm, keeping you sane (and hungry) for the big events.
—Claire Saffitz

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RESCUE RECIPE

Take the Guilt Out of Carbs

"This moist, chewy soda bread satisfies all my starchy cravings but is so packed with seeds, oats, and whole wheat that it's also energy-sustaining. It makes beautiful toast, too."

—Claire Saffitz, associate food editor

Seeded Whole Grain Soda Bread

- ¼ cup millet
- ¼ cup quinoa
- 2 Tbsp. amaranth
- 1 cup old-fashioned oats, plus more for topping
- 2½ cups buttermilk, divided, plus more for brushing
- 1 Tbsp. vegetable oil, plus more for pan
- 3 cups whole wheat flour
- 1 cup all-purpose flour
- 2 Tbsp. flaxseed
- 1 Tbsp. kosher salt
- 2 tsp. baking soda
- ¼ cup sunflower seeds, plus more for topping
- 4 Tbsp. unsalted butter, cut into pieces
- 3 Tbsp. brown rice syrup or mild-flavored (light) molasses

Mix millet, quinoa, amaranth, 1 cup oats, 1 cup buttermilk, and ½ cup water in a small bowl. Cover and let sit 8–12 hours. (Alternatively, bring ingredients to a simmer in a small saucepan over low heat. Remove from heat and let sit until mixture is thick like porridge, about 2 hours.)



SURVIVAL TIP

Stay away from the leftover stuffing. Send surplus home with your family, deliver it to your neighbors—whatever you have to do to get it away from your mouth. You are powerless against its deliciousness, and your only hope is to rid your entire home of its crispy, buttery edges.

Preheat oven to 350°. Lightly oil an 8"-diameter cast-iron skillet or cake pan. Whisk whole wheat flour, all-purpose flour, flaxseed, salt, baking soda, and ¼ cup sunflower seeds in a large bowl. Work in butter with your fingers until largest pieces are pea-size. Make a well in the center and add brown rice syrup, oat mixture, remaining 1¼ cups buttermilk, and remaining 1 Tbsp. oil. Mix with a wooden spoon until dough is smooth, homogenous, and still slightly sticky.

Form dough into a ball and place in prepared pan. Brush with buttermilk; top with more oats and sunflower seeds. Cut a large X into the top and bake until golden brown and an instant-read thermometer inserted into the center of loaf registers 190°, 55–70 minutes. Let cool in pan.

DO AHEAD: Bread can be baked 2 days ahead. Store tightly wrapped at room temperature. Makes one 8"-diameter loaf

Bread doesn't have to be the bad guy! There's millet, flaxseed, and quinoa in here.

MAKE THIS TOAST A MEAL. ALL IT TAKES IS...

- 1 Nut butter + thinly sliced apples + a drizzle of honey
- 2 Softly scrambled eggs + sautéed kale + red pepper flakes
- 3 Hummus + sliced radishes + sprouts + lemon zest
- 4 Plain yogurt + smoked salmon + sliced scallions

LIQUID REBOOT

START WITH A SMOOTHIE

"This breakfast is my Hail Mary: No matter what kind of madness is waiting for me at work, at least I started the day right. The sweetness of the bananas and dates balances out a big handful of virtuous kale."

—Carla Lalli Music, food director



▶ ALMOND, KALE, AND BANANA SMOOTHIE

Blend ½ peeled orange, 2 pitted Medjool dates, ¼ cup raw almonds, and 3 Tbsp. water in a blender on low speed until almonds are finely ground. Increase speed to high and blend until mixture is no longer grainy, about 1 minute. Add 1 banana, peeled, cut into 1" pieces, 2 cups torn kale leaves, ¼ cup unsweetened almond milk or coconut water, and ½ cup ice; blend until drink is smooth and thick. 2 servings

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NUEVA COCINA MEXICANA

MEXICO CITY IS HOME TO THREE RESTAURANTS ON THIS YEAR'S S. PELLEGRINO & ACQUA PANNA'S LIST OF THE WORLD'S 50 BEST RESTAURANTS.



#16

At the minimalist **Pujol**, chef Enrique Olvera is credited with reinventing traditional Mexican cuisine, serving his innovative menu to only 13 lucky tables.

#35

The restaurant of rising star chef Jorge Vallejo, **Quintonil** is a new addition to the list, featuring a menu centered around fresh, indigenous ingredients.



#37

At the contemporary **Biko**, three celebrated chefs let their creativity run wild, fusing native Basque flavors with Mexican ingredients and traditions.



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* SURVIVAL TIP

Without going so far as to say you should wear elastic-waist pants (because that feels like surrender), let us caution that pants with a little bit of stretch will make you much, much more comfortable, especially when it comes time for pie and you request "just a sliver of each."

RESCUE RECIPE

Go Vegan (at Least for Lunch)

"Vegetable soup is something I can eat a ton of and still feel healthy. The problem is, I get hungry again two hours later. So I came up with a version with beans, which deliver protein and texture, tiding me over to the next meal." —Rick Martinez, associate food editor, digital

Tomato and Cannellini Bean Soup

BEANS

- 1 cup dried cannellini or other small white beans, soaked overnight
- 1 onion, quartered through root end
- 4 garlic cloves, crushed
- 2 bay leaves
- Kosher salt

SOUP

- 4 Tbsp. olive oil, divided, plus more for drizzling
- 1 28-oz. can whole peeled tomatoes, drained
- ½ tsp. (or more) crushed red pepper flakes
- Kosher salt
- 1 onion, chopped
- 1 fennel bulb, cored, chopped
- 4 garlic cloves, very thinly sliced
- 1 Tbsp. Sherry vinegar
- 4 cups low-sodium vegetable broth
- 1 bunch Swiss chard, stems removed, leaves torn into pieces
- Chopped unsalted, roasted almonds (for serving)

BEANS Combine beans, onion, garlic, and bay leaves in a large pot and add cold water to cover by 2". Bring to a simmer over medium heat, add several pinches of salt, and reduce heat to low. Continue to cook at a bare simmer until beans are creamy but still hold their shape, 35–45 minutes. Let beans cool in cooking liquid; discard bay leaves.

DO AHEAD: Beans can be cooked 3 days ahead. Cover and chill.

SOUP Heat 2 Tbsp. oil in a large heavy pot over medium-high. Add tomatoes, ½ tsp. red pepper flakes, and a pinch of salt and cook tomatoes, undisturbed, until caramelized and borderline blackened on one side, about 5 minutes. Break up tomatoes, scraping bottom of pot, and continue to cook, scraping and stirring occasionally, until tomatoes are caramelized all over, about 5 minutes more. Transfer tomatoes to a plate.

Heat another 2 Tbsp. oil in same pot over medium. Add onion, fennel, garlic, and a pinch or so of red pepper flakes, if desired; cook, stirring often, until vegetables are soft and starting to brown around edges, 8–10 minutes. Stir in vinegar and tomatoes, scraping up browned bits. Drain beans and add to pot along with broth (for a thicker soup, use half of the broth plus 2 cups bean-cooking liquid). Bring to a simmer; season with salt. Cook until flavors meld, 30–45 minutes.

Just before serving, stir in chard and cook until wilted. Ladle soup into bowls, top with almonds, and drizzle with oil.

DO AHEAD: Soup (without chard) can be made 4 days ahead. Let cool; cover and chill. 6 servings



LIQUID REBOOT

DETOX WITH A DRINK

"It's important to hydrate, but it's hard to down enough plain water. That's why I always have a tonic by my side. This version is stomach-soothing and tasty—you'll actually want to drink it!" —Brad Leone, test kitchen manager

OVEREATER'S TONIC

Muddle 3 mint sprigs, one 1½" piece turmeric, peeled, thinly sliced, one 1" piece ginger, peeled, thinly sliced, 1 tsp. fennel seeds or aniseed, and a pinch of cayenne in a 4-cup measuring glass until turmeric and ginger are broken up into bits.

Add 3 Tbsp. apple cider vinegar, 2 Tbsp. honey, 1 Tbsp. digestive or aromatic bitters, and 3 cups cold water; stir to dissolve honey. Chill until very cold, at least 1 hour and up to 1 day. Strain. Makes about 3 cups



We take back all the bad things we said about vegan food.

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[^]AlphaImpactRx ProVoice™ Survey, Jan 2005 - Mar 2015. [†]Pharmacy Times Surveys, Acid Reducer/Heartburn Categories 2006 - 2015.

the root of the matter

Okay, so it's not the prettiest vegetable in the produce aisle. But trust us: **Celery root** is beautiful on the inside

by Rick Martinez

To prevent peeled or cut celery root from browning, submerge it in cold water with the juice of 1 lemon for up to 1 day.



Celery Root Hash

Peel 1 large celery root (celeriac) and 1 lb. sweet potatoes and cut into $\frac{3}{4}$ " pieces. Cook celery root, sweet potatoes, 2 thyme sprigs, 1 bay leaf, 1 cup low-sodium chicken broth, 3 Tbsp. olive oil, and $\frac{1}{4}$ tsp. cayenne pepper in a large nonstick skillet over medium-high heat, tossing occasionally, until vegetables are just beginning to soften and liquid is evaporated, 15–20 minutes. Add 1 sliced red onion and 1 thinly sliced garlic clove; season with salt and pepper and cook, tossing often and scraping up any browned bits, until vegetables are tender, 30–35 minutes. Remove thyme and bay leaf and toss in 5 crumbled cooked bacon slices. Serve topped with chopped fresh chives. 4 servings



SLEEPER CELERY

New to celeriac? Be sure to:

❑ **SHOP...** for firm, unblemished roots that feel heavy for their size, with a greenish blush.

❑ **STORE...** in the fridge, unpeeled, in an unsealed plastic bag, with a dry paper towel to absorb excess moisture, for up to 3 weeks.

❑ **SCRUB...** celery roots well, then trim the top and bottom with a sharp knife. Peel skin with a vegetable peeler, then use knife to trim any recessed or pocked parts of the root.

2 tsp. ground coriander, and 1 tsp. finely grated peeled ginger until smooth; season with salt and pepper.

Serve soup topped with celery leaves and chopped Granny Smith apple. 4 servings

Celery on Celery Salad

Whisk $\frac{1}{2}$ cup olive oil, 1 tsp. finely grated lemon zest, and 3 Tbsp. fresh lemon juice in a large bowl; season with salt and pepper. Stir in $\frac{1}{2}$ cup chopped fresh parsley and $\frac{1}{4}$ cup capers. Peel $\frac{1}{2}$ medium celery root (celeriac); thinly slice on a mandoline. Slice 5 halved celery stalks into long ribbons on a mandoline. Add celery root and celery to dressing; toss to coat. Let sit 5 minutes before serving. 4 servings

Celery Root and Carrot Soup

Peel and chop $\frac{1}{2}$ large celery root (celeriac) and $\frac{1}{2}$ lb. carrots. Place in a large pot; add 6 cups water. Bring to a simmer over medium heat; cook until tender, 30–35 minutes. Let cool slightly. Purée in a blender with $\frac{1}{4}$ cup plain whole-milk yogurt, 2 Tbsp. honey,

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grace

For the young **Patti Smith**, it took a couple of strangers at the table to teach her the meaning of Thanksgiving

ON THANKSGIVING, even in the hardest of times, our family wanted for nothing. Despite any financial strife or struggles to make ends meet, all my memories of the holiday are bountiful. Setting aside small sums from her tip money, my resourceful mother magically prepared a banquet for all who sat at our table. Family, friends, and feasting.

As the Day approached, she would take down the line of mason jars from the closet and we'd count out the money. Wrapping pennies, nickels, dimes, and quarters, exchanging them at the bank for a pile of crisp bills. Then we'd stop at the A&P and buy supplies. A turkey was ordered from the butcher. Early on Wednesday morning I'd cross the road with

a basket and buy fresh apples for pies and jars of cider from the farmer at Baker's Field. We lived in a fairly new settlement in rural South Jersey. At that time in the '50s it was abundant with a variety of fruit orchards and great fields of corn, tomatoes, and blueberries.

My mother was a wonderful cook, nothing fancy or exotic, always setting before us an American spread, doctoring her grandmother's recipes, mixing intuition and tradition. She made everything from scratch, from the chestnut stuffing and cranberry sauce to homemade potato salad and lemon meringue pie. All was prepared with great devotion, leaving an equally great mess in our small kitchen. ►



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► As she busied herself at the stove, my father cleared the living room and added an extra leaf to extend the table. My brother, sister, and I provided decorations. We made crayon drawings of unsuspecting, smirking turkeys and Indians bearing gifts. We liberally produced Pilgrims with disproportionately large heads with black conical hats that we avoided embellishing with the usual silver buckles, as my father pointed out that Pilgrims did not yet wear buckles. Cut from construction paper, these primitive examples of outsider art were tacked onto the front door to welcome visitors.

My parents' door was always open, and thus we often had some interesting guests for the holiday. Often it was someone my mother waited on at the soda fountain where she worked, or neighbors in dire straits, or even just someone with nowhere else to go.

One particular dinner, in 1958, is magnified in my memory. My mother invited a couple from Amsterdam named Bert and Lotte to join us. It was to be their first Thanksgiving, which seemed as great a curiosity to me as having guests from Holland. They were both nice and a bit shy. Bert worked in the Sherwin-Williams paint store across the highway from where my mother worked. He was tall and slim with a nervous twitch. His wife, Lotte, was pretty and helped my mother set the table, while he sat with my father, smoking cigarettes and talking about the war.

Lured by the sounds of neighborhood children enjoying their day off, my siblings and I ran out to join them. Discarding our warm coats, we rolled in piles of leaves, raced across the fields, and played Statue of Red Rover and Simon Says. Then we returned home, newly disheveled, greeted by the steamy aromas from the kitchen filtering into the living room, further rousing our hunger as we endured the endless wait for the big moment when my father began the ritualistic carving of the turkey.

As my mother said grace, none of us could resist peeking at all the food. Doing our best to disguise our impatience, we added our amens.

My parents' door was always open, and thus we often had some interesting guests. Often it was someone my mother waited on at the soda fountain where she worked, or neighbors in dire straits, or even just someone with nowhere else to go.

Spiritual things aside, a child's view of a holiday revolves around good things to eat. Though we understood the need to be thankful, the lure of sweet potatoes with raisins; succotash; pumpkin pie; the golden, crisp skin of the turkey; its wings and legs; and the pan juices thickened with cornstarch and poured over mountains of mashed potatoes was beguiling, albeit eclipsing altruism. For me, who was always hungry, Thanksgiving was all about the food.

I got to sit next to Bert and was amazed to see he was almost as voracious an eater as me. Everyone commented on how much we ate yet how skinny we remained. When the conversation shifted to who was the bigger eater, I challenged him to a mashed potato-eating contest. Soup bowls piled with mounds of freshly whipped potatoes were placed before us. There were two camps, the grown-ups, who cheered for him, and my siblings, who rooted for me.

Second only to the magnificent turkey wings, mashed potatoes were my favorite part of the meal, and I plowed into them with gusto. I was clearly winning and was about to gloat when I noticed that huge

tears were falling from Bert's eyes. My first reaction was that he knew he was losing, and I felt sorry for him. But the table had fallen silent, and Lotte had placed a hand on his shoulder. The lighthearted atmosphere had definitely shifted.

After a few moments that seemed endless, he was the first one to speak. Overcome with emotion, he explained that he was remembering his family. They had nearly starved during the war, obliged to hide in the woods, surviving by eating nothing but tulip bulbs.

As if to lighten the mood, Lotte rose and helped my mother clear the table. My father and Bert pushed their chairs back, and soon the clinking of plates and silverware merged with the familiar hum of the annual football game from the General Electric transistor radio. I could hear my father and Bert resume their discussion of the war, their voices drifting seamlessly into commentary on the game, as the Detroit Lions soundly beat the Green Bay Packers.

My brother and sister ran out to play, and I alone remained at the table. I tried to picture Bert's family in the woods at night with nothing to eat. I was relieved to hear Lotte and my mother chattering in the kitchen, and the soft laughter of Bert and my father sharing a joke. I viewed the leftover turkey and all the offerings with a new sense of wonder. I had all but beaten Bert, yet through his default, I gained a deep sense of gratitude, the true meaning of Thanksgiving.

The rest, as they say, was gravy. ■



► Patti Smith is the author of the new book *M Train* (Knopf)

and Just Kids. In 2005, the French Ministry of Culture awarded Smith the title of *Commandeur des Arts et des Lettres*; she was inducted into the *Rock and Roll Hall of Fame* in 2007. She lives in New York City.

THE LIST

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ON PAGE 130.


well helloooo, havana

Cuba got you curious? You're going to need a few pointers. Our guide to the top home restaurants, must-try cocktails, and which currency to buy will make you an expert first-time traveler in no time

by Mimi Dwyer

*Taking a
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Havana*

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◀ Clockwise from left: Pasta with shrimp at Casa Miglis; snacking students; fried plantains at La Cocina de Lilliam; the bar at Café Madrigal.



► **If you've always wondered what Cuba was like** beyond cigars and vintage cars, start packing: It's time to witness a country at a moment of pivotal change. Havana is a party, no doubt, but it's also a confusing place for Cubans and tourists alike. Cubans have a saying, *No es fácil*: It's not easy. It applies to everything—food especially—in a place where cab drivers make more than doctors, and where a meal in a home restaurant can easily cost a month's state salary. It's a tricky city to break into, but with a little planning, it can change your life. Here are our seven tips to unlocking Havana.



BEACHES

Grab an 8 a.m. Viazul bus to **Varadero Beach** at Ave. 26 and Zoológico in Vedado. The white-sand resort town is about three hours from Havana.

2

Paladares

Cubans have been running privately owned **paladares**, or home restaurants, for years, serving everything from *tostones* to sashimi with increasingly liberal interpretations of "living room." The more established ones are your best bet for food in the city. These are our favorites.

✕ **Café Madrigal**, a lively tapas bar on the second floor of filmmaker Rafael Rosales's house in the Vedado neighborhood, is decked out with Cuban cinema kitsch. Sip a Ron Collins on the balcony, but dine elsewhere.

✕ At **LA COCINA DE LILLIAM**, Lilliam Domínguez and her family make a mean *ropa vieja* (old clothes) with mutton instead of beef, which is hard to come by legally in Cuba. You'll need a reservation for dinner at the sprawling mansion near Miramar.

✕ Gaze out on the Jaimanitas River at **SANTY PESCADOR**, a hard-to-find fisherman's shack a cab ride from the city. Santy's serves just-caught fish and surprisingly good sushi.

✕ Swedish filmmaker Michel Miglis opened his Swedish-Cuban fusion restaurant **CASA MIGLIS** in his Centro Havana home. Opt for Grandma's meatballs or a Swedish Negroni.

1

ICE CREAM

Don't get funneled into the foreigner section at **Coppelia**, the Soviet-era ice cream cathedral. Just wait your turn in the lines of locals. Order five scoops "*ensalada*" with *galletas de polvo*, cookie dust, and share.



3

FOR A GREAT COCKTAIL, TRY A...

If a drink exists, Cubans have made it with rum. Rum's prevalence and the high quality of nationalized brand Havana Club mean it's easy to find a good cocktail anywhere. But for your classics, there are standbys you can't miss.



DAIQUIRI

at **El Floridita**, Hemingway's favorite haunt. It's touristy, and a frozen drink will run you \$6—high for Cuba. The place feels like Cuba in the '50s (or the American fantasy version thereof). Skip the food, and be sure to tip the band.



MOJITO

at the iconic **Hotel Nacional**, either in its backyard overlooking the Malecón or inside at the Hall of Fame. Cuba's mojitos aren't too sweet. Veteran bartender Ángel Pérez Vega says the secret is to lightly crush the stems of minty *yerba buena*.



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CABS

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4

CULTURAL INSTITUTIONS

To get a sense of how massively the island has contributed to the arts, visit the **Museo Nacional de Bellas Artes**.

Its Cuban collections rival that of any international museum.

The sprawling art gallery/concert venue/bar **Fábrica de Arte Cubano** feels more like Brooklyn. On any given night you'll find a movie, an exhibition, a concert, and dancing, not to mention several bars.



5

COFFEE TALK

Cubans love their coffee, but it can be hard to come by the good stuff.

Grab a shot of espresso from a street vendor in the early morning:

He'll pour it hot and presugared from a thermos into either a plastic cup or a glass that you give right back so he can wash it for the next customer.



6

Havana Street Food

Buy guava pastries or little doughnuts from vendors along the Malecón in the morning. Look for **guarapo**, a sugarcane drink, and seek out **maniseros** selling homemade peanut candy. Fresh juice and fruit shakes are always delicious. Be sure to try a **batido de mamey**, a shake made from the beloved fruit. Beware street **croquetas**.

Top to bottom: Pastel, strawberry guarapo, and a coquito acaramelado (coconut ball).

7

The Practical Stuff

Like any city, Havana has its quirks. It's essential to do your homework before you hit the ground. Things are changing rapidly, but with some street smarts and a game plan, you'll have the time of your life.



CURRENCY

Cuba has two currencies, *moneda nacional* and the one that tourists and businesses use, called the *peso convertible* (CUC; \$1 US = 1 CUC). U.S. credit and debit cards don't work there, so take cash. (There is a 10 percent surcharge for changing dollars to CUC in Cuba.) You can change money at hotels and at currency houses called CADECAs. Don't change money on the street.

SAFETY

Cuba is extremely safe, partly because state police are everywhere and surveillance is assumed. But beware of "friends" you meet on the street who offer, say, to take you dancing, especially if you don't speak Spanish. Hustling tourists is a lucrative profession. Nothing sinister, but you might end up buying an entire bar an unplanned round.

GETTING THERE

Americans can't book flights to Cuba as tourists, though things are changing fast. Removing travel restrictions will require an act of Congress, but categories for travel are broader than ever, and now basically work as an honor system. Your best above-board bet is to find a people-to-people program like Classic Journeys' that gives you freedom to explore the city.

WHERE TO STAY

Casas particulares, the room-rental system Cubans have used for years, make it easier (and cheaper) to find a nice place to stay. The simplest way to book one is Airbnb. Quality ranges widely, from private villas to the closet off someone's bathroom, so research. Look in the leafy Vedado neighborhood, and expect to pay \$30 to \$40 a night for a room in someone's home.



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five social media-savvy personalities from around the country for an Arizona road trip? You get **Arizona Expedition: Let Yourself Go**, an exploration of undeniable uniqueness.

In the October issue, we introduced chef Gabe Kennedy and his team of adventurers as they began their Arizona exploration—which included horseback riding and Southwestern feasts in Tucson, ghost hunting in Jerome, and vineyard tours in the Verde Valley. Now, travel along to the expedition's final destinations to discover just how much Arizona has to offer.



1

After working up an appetite, the group grabbed burgers and bites from **Proper Meats + Provisions** and sampled craft beers at the **Historic Brewing Company**.



2

The team built a bonfire and stargazed on the sandy shores of **Lake Powell**, followed by a campfire breakfast cooked by Gabe in the morning.



3

Adventure continued with an adrenaline-packed, treetop challenge at Flagstaff Extreme Adventure Course and mountain biking at **Fort Tuthill Bike Park**.



CHECK OUT VIDEOS OF THE EXPEDITION AND LEARN MORE ABOUT THESE GREAT DESTINATIONS AT AZEXPEDITION.COM



STAY CONNECTED WITH OUR TEAM OF ADVENTURERS: Gabe Kennedy @[gabe_kennedy](https://www.instagram.com/gabe_kennedy); Chelsea Yamase @[chelseakauai](https://www.instagram.com/chelseakauai); the Bryan Brothers @[bryanbrosqolf](https://www.instagram.com/bryanbrosqolf); and Zach Fackrell @[zachfack](https://www.instagram.com/zachfack).

.....

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THANKSGIVING
2015



YOU'VE GOT
QUESTIONS?
WE'VE GOT
ANSWERS



Photographs by **CHRISTOPHER TESTANI**

Food Styling by **REBECCA JURKEVICH** - *Prop Styling by* **AMY WILSON**

Illustrations by **JOANA AVILLEZ**

BECAUSE THE MOST CELEBRATED MEAL OF THE YEAR IS ALSO THE
MOST NERVE-RACKING (AND KITCHEN-CLUTTERING AND DISASTER-PRONE),
YOU NEED A SOURCE YOU CAN RELY ON. PREPARE TO BE PREPARED.

A Turkey for Every Type



EVERY NOVEMBER WE FIELD COUNTLESS CALLS AND E-MAILS ABOUT
THANKSGIVING QUANDARIES. WE'RE HERE TO HELP—STARTING WITH
THE NO. 1 QUESTION: HOW TO IMPROVE THAT (KINDA BORING) BIRD?!

Recipes by **CLAIRE SAFFITZ**

*Glazed and
Lacquered
Roast Turkey*
P. 83



FAQ

LOOKS GOOD, BUT WHERE DO I BUY JUST THE DARK MEAT?

➤ At many grocery stores, you'll find legs with thighs attached already shrink-wrapped or in the meat case. If you don't see them, don't panic: Just ask the butcher to cut them for you. You may need to buy the whole bird, in which case, roast the breasts for leftover-sandwiches. (See ideas on page 39.)

*Gravy-Braised
Turkey Legs
with Cipolline
Onions*



GRAVY-BRAISED TURKEY LEGS WITH CIPOLLINE ONIONS

6 SERVINGS *You know how sometimes the meat is dry and there's not enough gravy? We fixed that by braising dark meat in a robust pan sauce. Ta-da!*

- 2 whole turkey legs (about 3½ lb.), drumsticks and thighs separated, patted dry
- Kosher salt, freshly ground pepper
- 2 Tbsp. olive oil
- 2 Tbsp. unsalted butter
- 1 cup plus 2 Tbsp. all-purpose flour
- 1 large yellow onion, chopped
- 1 large leek, white and pale-green parts only, chopped
- 2 celery stalks, chopped
- 4 garlic cloves, chopped
- 1 tsp. black peppercorns
- 1 cup dry white wine
- ½ bunch thyme
- 2 dried bay leaves
- 6 cups turkey stock or low-sodium chicken broth, divided
- 1 lb. cipolline or pearl onions
- 1 large egg yolk, room temperature
- 2 Tbsp. heavy cream, room temperature
- ¼ cup chopped fresh parsley

Generously season turkey all over with salt and pepper. Let sit on a large rimmed baking sheet about 1 hour to bring to room temperature.

Heat oil and butter in a large Dutch oven or other heavy pot over medium. Place 1 cup flour on a plate and dredge turkey in flour, coating only the skin (do not shake off excess). Cook, outer side down, until very well browned (do not cook on inner side), 5–8 minutes. Transfer to a plate.

Add yellow onion, leek, celery, garlic, and peppercorns to pot, season with salt, and cook, stirring often and scraping up brown bits from bottom of pot, until vegetables are softened and beginning to brown around the edges, 10–12 minutes.

Sprinkle in remaining 2 Tbsp. flour; cook, stirring, 2 minutes. Add wine, bring to a boil, stirring, and cook until pan is almost dry. Add thyme, bay leaves, and 3 cups stock, season with salt, and bring to a simmer. Place turkey back in pot, browned side up, and add stock as needed to almost completely cover without submerging browned skin (this will keep it from getting soggy). Bring liquid to a very gentle simmer and cook until turkey is cooked through and an instant-read thermometer inserted near

bone of thigh registers 165°, 35–45 minutes. Transfer turkey to plate.

Add cipolline onions and remaining stock to pot and simmer until tender, 20–25 minutes. Using a slotted spoon, transfer onions to plate with turkey. Simmer braising liquid until reduced to about 3 cups, 15–20 minutes.

Beat yolk and cream in a small bowl; stir in 1 Tbsp. braising liquid to warm. Whisking constantly, gradually add yolk mixture to braising liquid and remove from heat (if gravy boils after this point, it will curdle). Strain gravy into a large bowl. Wipe out pot. Return gravy to pot; taste and adjust seasoning with salt and pepper if needed. Return turkey, browned side up, and cipolline onions to pot and keep warm over low heat until ready to serve.

Serve topped with parsley.

DO AHEAD: Legs can be seasoned 1 day ahead. Chill uncovered. Bring to room temperature before using.

COOK THE COVER

GLAZED AND LACQUERED ROAST TURKEY

12 SERVINGS *A little soy sauce in the glaze ensures the burnished mahogany skin that holiday memories are made of. But it's not just for looks; this brined and buttered bird is seasoned inside and out.*

- 1 12–14-lb. turkey, neck and giblets removed, patted dry
- 6 dried bay leaves
- 2 tsp. black peppercorns
- ½ tsp. allspice berries
- ½ cup kosher salt
- 2 Tbsp. dried sage
- ½ cup (packed) brown sugar, divided
- ¼ cup Sherry vinegar or red wine vinegar
- ¼ cup soy sauce
- 4 Tbsp. unsalted butter, cut into 4 pieces, room temperature
- Nonstick vegetable oil spray

SPECIAL EQUIPMENT: A spice mill or a mortar and pestle

Remove wishbone from turkey by lifting neck skin to expose meat and cutting along both sides of bone with a small paring knife to separate flesh from bone. Pull firmly on both sides to snap out (if bone does not come out in one piece, grip remaining fragments with a paper towel and pull out). This will make carving the breast much easier later.

Grind bay leaves, peppercorns, and allspice in a spice mill until very fine; toss

with salt, sage, and ¼ cup brown sugar in a medium bowl. Generously sprinkle dry brine inside cavity and rub all over skin, packing on until you've used entire mixture. Chill turkey on a large rimmed baking sheet uncovered 8–12 hours.

Thoroughly rinse turkey to remove brine; pat dry. Let sit on baking sheet 3 hours to bring to room temperature.

Meanwhile, bring vinegar, soy sauce, and remaining ¼ cup brown sugar to a boil in a small saucepan over medium heat, stirring to dissolve sugar. Reduce heat and simmer, stirring occasionally, until mixture is thickened to the consistency of molasses (it needs to be very thick to adhere to the turkey; if glaze is too thin, keep simmering), 5–8 minutes. Let glaze cool.

Preheat oven to 325°. Starting at neck end of turkey, gently slide your fingers between skin and breast to loosen skin. Place butter pieces underneath skin, spacing evenly over breasts. Coat a piece of foil large enough to cover turkey breast with nonstick spray. Cover breast with foil, coated side down, avoiding thighs and tucking end inside cavity (foil will protect skin from tearing during first stage of cooking). Place turkey, breast side down, on a V-shape roasting rack set inside a large roasting pan. Roast until back side of turkey is golden brown, 50–60 minutes.

Remove turkey from oven and transfer to a clean rimmed baking sheet with oven mitts or 2 pairs of tongs. Turn bird breast side up and transfer back to rack in roasting pan; discard foil. Pour any juices collected on baking sheet into pan. Roast turkey until breast is golden brown and skin is crisp, 35–45 minutes.

Remove turkey from oven and brush all over with glaze. Continue to roast, checking temperature every 5 minutes, until an instant-read thermometer inserted into thickest part of breast near neck registers 150° (temperature will rise as the bird rests; to learn how to get an accurate reading, see Prep School, page 128), 15–25 minutes. Transfer turkey to a platter and let rest 1 hour.

Increase oven to 450°. Brush another even layer of glaze over turkey. Roast, watching closely in case glaze starts to burn, until turkey is deep golden brown and skin is shiny and crisp, about 5 minutes. Transfer to a clean platter and let rest 30 minutes before carving.

DO AHEAD: Turkey can be brined 2 days ahead. Brine on Tuesday, then rinse on Wednesday and chill overnight so you are ready to roast on Thursday.



FAQ

WHAT IF I UNDERCOOK THE WHOLE TURKEY?

► First, congratulations: You haven't yet turned it into a dry, cottony mess. Second, you can still save Thanksgiving. Carve the breasts and legs off the carcass (keeping the pieces whole), place them on a rimmed baking sheet, and pop them back in the oven at 350° until a thermometer inserted in the thickest part of the thigh registers 165°.

**The secret to great-
tasting turkey breast?
Wrapping it in bacon.**





So you bought your first heritage turkey...

...which means you're way more on top of your preordering game than most of us. But if you've never cooked one before, heads up: It's not just the names (White Holland, Bourbon Red, Royal Palm) that are different from the ubiquitous Broad Breasted White. Heritage birds are raised outdoors, which makes the meat leaner, which means you *really* don't want to overcook it. Pull it from the oven at 150°. When you go to carve the rested bird, slice the dark meat a bit thinner than the white; it's gamier than what you might be used to. Then it's finally time to dig in and reap the rewards of your advance planning: heritage breeds' shatteringly crisp skin.

PORCHETTA-STYLE ROAST TURKEY BREAST

8 SERVINGS For a step-by-step on cutting the breast to make our "turketta," see Prep School, page 120.

- 1 tsp. fennel seeds
- ½ tsp. crushed red pepper flakes
- 1 Tbsp. kosher salt
- 2 Tbsp. olive oil
- 2 oz. pancetta (Italian bacon), chopped
- 4 garlic cloves
- 3 sage leaves
- ½ cup parsley leaves
- ¼ cup coarsely chopped fresh chives
- 1 tsp. finely chopped fresh rosemary
- 2 tsp. finely grated lemon zest
- 1 whole skin-on, bone-in turkey breast, bones removed
- 12 slices bacon

SPECIAL EQUIPMENT: A spice mill or a mortar and pestle

Grind fennel seeds and red pepper flakes in a spice mill or with a mortar and pestle until very fine. Toss spice mixture and salt in a small bowl; set aside.

Heat oil in a small skillet over medium. Cook pancetta, stirring often, until brown and crisp, 5–8 minutes. Let cool. Transfer pancetta and fat in skillet to a food processor, add garlic, and process to a smooth paste. Add sage, parsley, chives, rosemary, and lemon zest and process until smooth; set paste aside.

Pat turkey breast dry and place skin side down on a large rimmed baking sheet so thickest part of breast is closest to you. Run your fingers underneath fillets lengthwise to detach. Using a thin, sharp blade, position knife about 3" from neck end and cut downward at a 45° angle into the thickest part of the breast (do not cut all the way through; you're butterflying only the top portion). Open top flap you've just created like a book. Fold fillets in half and place in the top and bottom gaps between the breasts so tapered ends are facing in. The idea is to create a layer of meat of uniform thickness across the entire breast.

Sprinkle reserved spice mixture all over turkey flesh; rub into crevices. Rub paste all over flesh of turkey to coat evenly, working into crevices. Roll up turkey breast left to right like a jelly roll to form a log; position seam side down and tuck skin under at each end. Starting at center, tie with kitchen twine at even intervals (apply some pressure with string so turkey holds a nice round shape, but don't tie too tightly or it will bulge when cooked).

Let rolled turkey sit 2 hours to bring to room temperature.

Preheat oven to 325°. Roast turkey on baking sheet until skin is golden and starting to crisp, 40–45 minutes. Remove from oven and carefully remove strings with kitchen shears. Drape with bacon slices, overlapping; tuck ends underneath turkey to secure. Roast until an instant-read thermometer inserted into the thickest part registers 140°, 30–40 minutes.

Increase oven temperature to 400° and cook until bacon is browned and crisp and thermometer registers 150°, 5–10 minutes longer. Transfer to a platter and let rest at least 40 minutes before slicing. Serve with pan juices.

DO AHEAD: Turkey breast can be rolled 1 day ahead. Chill uncovered on a rimmed baking sheet.

BARBECUE SPICE-BRINED GRILLED TURKEY

12 SERVINGS Also known as the one-hour turkey, this spatchcocked bird (ask your butcher, or go to bonappetit.com/spatchcock) will free up your oven.

- 2 Tbsp. hot smoked paprika
- 1 Tbsp. dried savory
- 1 Tbsp. ground cumin
- 1 Tbsp. mustard powder
- 1 tsp. cayenne pepper
- ¼ cup (packed) plus 3 Tbsp. light brown sugar
- ½ cup kosher salt
- 1 12–14-lb. turkey, halved (backbone removed, breastbone split)
- Vegetable oil (for grill)

SPECIAL EQUIPMENT: A disposable foil pan and 1 cup wood chips soaked in water at least 1 hour (optional); oven thermometer

Mix paprika, savory, cumin, mustard powder, cayenne, and ¼ cup brown sugar in a small bowl. Transfer 3 Tbsp. spice mixture to a medium bowl; mix in salt and remaining 3 Tbsp. brown sugar. Set remaining mixture aside for the next day. Cover turkey with dry brine, packing on until you've used it all. Chill on a rimmed baking sheet uncovered 8–12 hours.

Thoroughly rinse turkey to remove brine; pat dry. Rub with reserved spice mixture and let sit 2 hours to bring to room temperature.

Prepare grill for medium-high, indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off) and lightly oil grates. If using wood chips: Scatter over coals, if using a charcoal grill; place in a disposable foil pan and set over lit burner, if using a gas grill.

Place turkey, skin side up, over indirect heat, breast halves facing each other, with legs closest to direct heat. Place oven thermometer in center of indirect heat zone; cover. Grill 20 minutes, then rotate halves so neck end is closest to coals. Check temperature inside grill; thermometer should register 325° (open or close vents as needed). Continue to grill turkey, checking for doneness after 20 minutes, then again every 10 minutes, until an instant-read thermometer inserted into thickest part of breast registers 150°, about 1 hour total.

If desired, carefully move turkey over direct heat and turn skin side down. Grill to lightly char skin, about 2 minutes. Transfer to a platter and let rest at least 30 minutes before carving.

*Barbecue
Spice-Brined
Grilled Turkey*



FAQ

**WHAT IF IT'S
OVERCOOKED?**

► Put gravy on it. A lot of gravy. Afterward, shred the leftovers, and add plenty of mayonnaise for turkey salad.

THE TRAFFIC
ON THE
ATLANTIC WAS
TERRIBLE.



Get Your Pregame On

THE HOURS BETWEEN WHEN YOUR GUESTS ARRIVE
AND WHEN THE TURKEY HITS THE TABLE MIGHT JUST
BE EVERYONE'S FAVORITE PART OF THE DAY.

HERE ARE 20 SMART WAYS TO KICK-START YOUR MEAL



DON'T EVEN THINK ABOUT SKIPPING BREAKFAST

How many times have you starved yourself before Thanksgiving only to find that you eat way too much when the actual feast rolls around? (Not to mention that you're grouchier and more susceptible to those predinner cocktails.) Skip lunch if you like, but do everyone a favor and make yourself some cheesy scrambled eggs with bacon, avocado toast, or oatmeal the morning of. We promise you won't run out of room.

2

Give everyone a job...even the kids

Kitchen prep can be all yours, but don't forget to delegate other tasks. Ask the kids to draw place cards for the table. (That way they won't sneak pie before dinner.) Everyone helps, everyone wins.



3

DESTROY YOUR FAMILY FAIR AND SQUARE

Charades, gin rummy, touch football, Scrabble, Balderdash, soccer, kick the can, Catch Phrase (there's an app for that!), Cards Against Humanity (or Apples to Apples if Grandma can't handle it): There's nothing like some good old-fashioned competitiveness to stimulate the appetite.

4

I DIP, YOU DIP, WE ALL DIP

Can it be a party without dip? No! But for this special meal, ranch or blue cheese ain't going to cut it. Try our **Lemony Smoked Trout Dip** and serve it with our favorite crackers (see number 5).



LEMONY SMOKED TROUT DIP

Mix 12 oz. smoked trout, skin and bones removed, ½ cup labneh or Greek yogurt, ¼ cup crème fraîche, 3 Tbsp. chopped chives, 1 Tbsp. chopped dill, and 1 Tbsp. lemon juice in a medium bowl with a fork until trout flakes into very small pieces. Season with salt and pepper.

To serve, drizzle dip with olive oil and top with more herbs and pepper.

DO AHEAD: Dip can be made 2 days ahead. Cover and chill. 8 servings



The cracker of crackers

You know what you absolutely don't have time to think about right now? Which of the 10,000 varieties of crackers at the store are going in your cart. Fortunately, we've made the choice for you: **Carr's Table Water Crackers**. Delicately crispy, plain without being bland, they're a good platform for just about anything on your hors d'oeuvres board—and aren't compelling enough solo to risk snacking on their own (looking at you, Ritz and Triscuits).

6 THE ONLY TIME IT'S OKAY TO TALK POLITICS IS BEFORE THE MEAL

You remember the opening Thanksgiving scene in *Hannah and Her Sisters*? Take it from Woody Allen: A big family meal is no place for challenging your in-law who doesn't believe in climate change or rehashing the juicy details of your hot date last Saturday. Get all that stuff out in one-on-one conversations beforehand, and restrict the dinner-table topics to your last vacation, the weather, and how Mom's sweet potatoes really are the best on the planet (even if they are not!).

7

DRINK LIKE AN ADULT

You want a drink in hand and perhaps a slight buzz, but getting blitzed before the meal is just bad form. Our **Sherry-Tonic Punch** is flavorful but low-octane, guaranteeing hours of easy-breezy sipping.

SHERRY-TONIC PUNCH

Combine 3 cups dry oloroso Sherry, 1¼ cups sweet vermouth, and 6 dashes Angostura bitters in a pitcher or large measuring glass. Cover and chill until cold, at least 2 hours.

When ready to serve, remove peels from 3 lemons with a vegetable peeler; add to Sherry mixture along with 1 liter tonic water.

Serve with a bucket of ice and extra tonic water so guests can pour their own drink and add more tonic water, if desired.

DO AHEAD: Sherry mixture can be made 1 week ahead. Keep chilled. 12 servings

8 Always have Champagne on hand. Because when all else fails, nothing says party like a bottle of bubbly.



9

Your fridge is off-limits

By now your fridge looks like a round of Tetris—perfectly, precariously organized, without a millimeter of space to spare. Which is why you need to put all of your drinks in a separate fridge or a cooler filled with ice. Because if your thirsty mother-in-law spills your turkey stock looking for cold Pinot Grigio, things could get really ugly really fast.



START



10

SPREAD 'EM

Can't find your uncles? They're over by the cheese plate. Always. So be strategic about your nosh placement. Don't want people crowding the kitchen? Then don't put the nuts there! Spreading out snacks in a few places both encourages movement and keeps your guests right where you want them—and not where you don't.

12



SKIP THE BREAD (KINDA)

It's not who starts, it's who finishes. In other words, keep your eyes on the prize—stuffing!—and don't overload company with carbs before the main event. On this day, they are the enemy. Forgo the baguette and the pigs in blankets but do try one (okay, two) of our Seeded Buckwheat Grissini with Parmesan, a.k.a. killer breadsticks.

► Go to bonappetit.com/grissini for the recipe.

11

If you have a fireplace or wood stove—or Radiant Fireplace 2 DVD—it should be going.



13

MAKE A PLAYROOM FOR THE KIDS (AND THE BIG KIDS, TOO)

You can discipline the kids all day, or you can create an oasis for them, a place where they can build with Legos, watch cartoons, color, or, you know, just be kids. As for the adults, you may hate football, but someone coming over will definitely need to watch the game, so put it on someplace where the sports fans can gather.



14

Go for a walk or run—just get outside!

Not only does a little cardio exercise make you feel better about the quantity of mashed potatoes you'll inevitably consume, but it's the best way to connect with dear old Dad and get a breather from the crazy full-on family situation.



15

THE CASE FOR A BETTER NUT

*You could open a can of store-bought mixed nuts and the world would not come to an end. Or you could show everyone you care by making these **Sweet-and-Spicy Mixed Nuts**.*

SWEET-AND-SPICY MIXED NUTS

Preheat oven to 350°. Toss **1 cup blanched almonds**, **1 cup pecans**, **1 cup walnuts**, **¼ cup raw pumpkin seeds**, **½ cup pure maple syrup**, **2 Tbsp. olive oil**, **2 Tbsp. rosemary leaves**, **2 tsp. crushed red pepper flakes**, **1 tsp. hot smoked Spanish paprika**, and **1 tsp. kosher salt** in a medium bowl. Roast on a rimmed baking sheet, tossing occasionally, until nuts are toasted, 20–25 minutes. Spread out on parchment paper, breaking up clusters. Let cool.

DO AHEAD: Nuts can be candied 2 days ahead. Store airtight at room temperature. 8 servings

16

DUST IT OFF, THEN DO IT UP

It's not just about the food. Set the table the night before. (Never wait until the last minute.) Wash china and wine glasses. Pull down all of the serving platters and bowls and decide what food goes where. Figure out the perfect locations for your candlesticks. It's probably the most dressed-up your table will get all year, so really turn it out.

17

THE ONLY WAY TO CRUDITÉS

*Eat your veggies. Not the kind you'd pack in a fourth-grader's lunch (no baby carrots, thank you very much), but rather these **Pickled Vegetable Lettuce Cups**.*



PICKLED VEGETABLE LETTUCE CUPS

Combine **¼ cup apple cider vinegar**, **2 Tbsp. white wine vinegar**, **1 Tbsp. kosher salt**, and **½ cup water** in a large bowl. Add **½ fennel bulb**, thinly sliced, **1 thinly sliced small shallot**, **1 baby beet**, scrubbed, very thinly sliced, and **2 thinly sliced radishes** and let sit 10 minutes; drain.

Whisk **½ cup buttermilk**, **½ cup plain yogurt**, and **1 Tbsp. lemon juice** in a small bowl; season dressing with **salt** and **pepper**.

Arrange **4 heads of Little Gem lettuce**, leaves separated, or **1 head of romaine**, leaves separated, cut in half crosswise, on plates; spoon some dressing in leaves. Top with pickled vegetables, **½ cup cilantro leaves with tender stems**, and **¼ cup torn mint leaves**. Serve remaining dressing alongside.

DO AHEAD: Dressing can be made 2 days ahead. Cover and chill. 8 servings

18

Pick a time that you are going to sit down for dinner and stick with it!



19 Bubbles for all

Give the kids something fun to drink—Sanpellegrino sodas or some fruit-juice spritzers. It makes them feel special, too.

20

CHEESE BOARDS ARE FOR AMATEURS

By arranging eight nubbins of fatty dairy on a plate, you're inviting your guests to (yeah, you guessed it) try all eight and then—oh, why not?—have another piece of that one, and that one.... You get the picture. It's an appetite deathtrap. So serve cheese, but follow these rules. Buy one small, whole wheel of cheese (3–4 pounds should do it), because whole anything says festive. Something hard, salty, bold—the kind you nibble, not the kind you schmear. And make it American because, well, they don't celebrate Turkey Day in Savoie. Our pick? The nutty Manchego-esque San Andreas from Bellwether Farms in California (\$33 per lb.; murrayscheese.com).



Move Over, Mashed Potatoes



WE LOVE 'EM, BUT IT'S TIME. SO HERE'S THE PERFECT CHEESY
GRATIN, CRISPY ROASTED FINGERLINGS, AND MORE **KILLER POTATO**
RECIPES TO MAKE ROOM FOR ALONGSIDE THE CLASSIC

Recipes by **CLAIRE SAFFITZ**



*Sour Cream
Mashed
Potatoes with
Paprika*
P. 95



*Lemon and
Parsley Skillet-
Roasted
Fingerling
Potatoes*
P. 95



*Salt-and-
Vinegar
Rösti*
P. 95

FAQ

WHY ARE MY MASHED POTATOES GLUEY?

• If you over-mash, you'll release the potatoes' gummy starches. Instead, work them as little as possible. Use a ricer on hot potatoes, then fold in dairy until just combined. Then stop! And never mash cold potatoes.

*Classic
Potato
Gratin*



CLASSIC POTATO GRATIN

12 SERVINGS When simmering the cream, make sure it's over gentle heat (if it over-reduces, it will break).

- 5 garlic cloves, divided
- 1 Tbsp. unsalted butter, room temperature
- 2 medium shallots, quartered through root ends
- 2½ cups heavy cream
- 1 Tbsp. kosher salt
- 1 tsp. freshly ground black pepper
- 1 Tbsp. thyme leaves, plus more
- 4 lb. russet potatoes, scrubbed, very thinly sliced on a mandoline
- 3 oz. Gruyère, finely grated
- 1 oz. Parmesan, finely grated

Preheat oven to 325°. Cut 1 garlic clove in half and rub the inside of a 3-qt. shallow baking dish with cut sides. Smear butter all over inside of dish. Bring shallots, cream, salt, pepper, 1 Tbsp. thyme, and remaining 4 garlic cloves to a simmer in a small saucepan over low heat; cook until shallots and garlic are very soft, 15–20 minutes. Let cool slightly. Transfer to a blender; blend until smooth.

Arrange potato slices in prepared dish, fanning out a handful at a time and placing in dish at an angle (this ensures every scoop will have tender potatoes from the bottom and crisp edges from the top). Shingle as you work until bottom of dish is covered. Tuck smaller slices into any gaps to fill. Pour cream mixture over potatoes and cover dish tightly with foil. Bake potatoes until tender and creamy, 60–75 minutes. Let cool.

Place rack in highest position; heat broiler. Remove foil and top potatoes with Gruyère and Parmesan. Broil until cheese is bubbling and top of gratin is golden brown, 5–10 minutes. Serve topped with more thyme leaves.

DO AHEAD: Gratin can be baked 1 day ahead. Cover and chill. Bring to room temperature before broiling.

SALT-AND-VINEGAR RÖSTI

12 SERVINGS We transformed the regular hands-on skillet method to a very hands-off oven technique.

- 4 lb. russet potatoes, peeled
- 1 Tbsp. kosher salt, plus more
- 2 Tbsp. olive oil, plus more
- 2 onions, thinly sliced
- 1 Tbsp. distilled white vinegar
- Freshly ground black pepper
- Flaky sea salt

Parboil potatoes in a large pot of boiling salted water just until a paring knife slides into the center with some resistance, 15–20 minutes. Drain; transfer to a rimmed baking sheet and chill uncovered until cold, at least 30 minutes.

Place racks in highest and lowest positions in oven; preheat to 425°. Line two 8" cake pans with parchment; brush with 2 Tbsp. oil. Toss onions, vinegar, and 1 Tbsp. kosher salt in a large bowl. Let sit until onions are softened, 5–10 minutes (massage gently to speed up process).

Meanwhile, grate parboiled potatoes on a box grater or in a food processor, or cut using a julienne slicer. Place prepared pans on lower rack and heat 5 minutes.

Add potatoes to onion mixture and toss to combine; season with kosher salt and pepper. Divide potato mixture between hot pans and press down as firmly as possible to compact (a thin flexible spatula works well). Place on lower rack and bake until potatoes are very brown around the edges, 45–60 minutes. Remove rösti from oven; let cool slightly.

Heat broiler. Broil rösti on upper rack until tops are golden brown all over. Cut around sides with a small knife or offset spatula to loosen and invert rösti onto a wire rack set inside a rimmed baking sheet. Carefully remove parchment paper (if potatoes stick, let cool slightly). Brush top of rösti with more oil, sprinkle with sea salt, and broil until second side is deep golden brown.

DO AHEAD: Potatoes can be parboiled 1 day ahead; once cold, cover. Rösti can be made 3 hours ahead; store uncovered at room temperature (or keep warm in a 250° oven up to 1 hour). Reheat in a 300° oven for 10 minutes before serving.

SOUR CREAM MASHED POTATOES WITH PAPRIKA

12 SERVINGS We wish we could take credit for this double-dairy, paprika-dusted masterpiece of a mash, but we can't. The dish is courtesy of Dr. Andrew Stanek, father to BA's own Amiel Stanek.

- 5 lb. Yukon Gold potatoes, peeled, cut into 2" pieces
- Kosher salt
- 1 garlic clove, finely grated
- 2 cups whole-milk cottage cheese
- 2 cups sour cream, divided
- 1 bunch scallions, thinly sliced, divided
- Freshly ground black pepper
- Hot smoked Spanish paprika (for serving)

Cook potatoes in a large pot of boiling salted water until tender, 20–25 minutes. Drain and return potatoes to still-hot pot. Add garlic, cottage cheese, 1½ cups sour cream, and all but ¼ cup scallions. Season generously with salt and pepper and mash with a potato masher until ingredients are incorporated but mixture is still coarse.

Dollop remaining sour cream over potatoes; top with remaining scallions and several generous pinches of paprika.

LEMON AND PARSLEY SKILLET-ROASTED FINGERLING POTATOES

12 SERVINGS Use the largest skillet you have (a straight-sided 12" is ideal) and a fish spatula—the thin angled edge is just right for helping potatoes release from the skillet.

- 3 lb. fingerling potatoes, scrubbed, halved lengthwise
- ¼ cup fresh lemon juice
- 2 tsp. kosher salt
- 6 Tbsp. unsalted butter, cut into pieces, divided
- ¼ cup chopped fresh parsley
- Flaky sea salt

Combine potatoes, lemon juice, kosher salt, and 3 Tbsp. butter in a large straight-sided skillet or a Dutch oven; add cold water just to cover. Bring to a boil over medium-high heat and cook until potatoes are tender, 20–25 minutes. Increase heat and boil rapidly until pan is almost dry, 15–20 minutes more (there will still be a sheen of butterfat).

Using a slotted spoon, transfer about half of potatoes to a plate and arrange potatoes remaining in skillet cut side down in a single layer (if your skillet is smaller, you may need to work in a few batches). Reduce heat to medium and cook potatoes undisturbed until water is evaporated and cut sides of potatoes are deeply browned, 5–10 minutes.

Using a thin metal spatula, scrape skillet to cleanly release potatoes and transfer to a large bowl. Return skillet to medium heat, add 1 Tbsp. butter, and repeat browning process with reserved potatoes. After scraping skillet to release potatoes, return first batch, along with parsley and remaining 2 Tbsp. butter, to skillet and toss until potatoes are well coated. Serve sprinkled with sea salt.

DO AHEAD: Potatoes can be boiled 4 hours ahead. Let cool in skillet, then cover and let sit at room temperature. Brown just before serving.

HAS ANYONE SEEN
MY ARTISANAL
POTTAGE BOWLS?



The BA Stuffing Matrix

ONCE YOU LEARN THE FUNDAMENTALS,
DESIGN-YOUR-OWN STUFFING IS
JUST A LOAF (PLUS SOME AROMATICS,
AND MAYBE A LITTLE SAUSAGE...) AWAY

Recipes by **CLAIRE SAFFITZ**

BASIC RECIPE

Preheat oven to 350°. Butter a shallow 3-qt. baking dish and a sheet of foil. Place **bread*** and any **add-ins** in a very large bowl.

Heat **3 Tbsp. olive oil** in a large skillet over medium. Cook **meat**, breaking up into small pieces if needed, until browned and cooked through, 7–10 minutes. Using a slotted spoon, transfer to bowl with bread mixture.

Add **onions, celery**, and any **bonus aromatics** to same skillet; season with **salt** and **pepper** and cook, stirring often, until onions are softened and browned around the edges, 10–12 minutes. Scrape aromatics into bowl with bread mixture.

Return skillet to medium heat and pour in **deglazing liquid**; cook, scraping up any browned bits, until almost all liquid has evaporated. Add **½ cup butter** and cook, stirring, until melted. Drizzle over bread mixture. Whisk

eggs and **2 cups stock** in a medium bowl and add to bread mixture. Season with salt and pepper and toss until combined, adding more stock ¼-cupful at a time as needed to ensure bread is fully hydrated.

Transfer stuffing to prepared baking dish and dot with **4 Tbsp. unsalted butter, cut into small pieces**. Cover with foil, buttered side down, crimping edges to seal. Bake until a paring knife inserted into the center comes out hot, 30–35 minutes. Remove foil and increase oven temperature to 450°. Bake until top is well browned, 20–25 minutes. Let sit 10 minutes before serving. *8 servings*

* For cornbread stuffing, toast dried-out cornbread on 2 rimmed baking sheets in a 400° oven until browned, 8–10 minutes. This will keep it from falling apart during mixing.

BREAD

From neutral Pullman for a blank canvas, to bold rye for something with more flair. Whatever you choose, tear it into 1" pieces and let dry overnight on a baking sheet.

ADD-INS

Here's where you incorporate textural contrasts and bold flavor hits to up the intrigue. This is your chance to make your Thanksgiving stuffing your own.

CHOOSE ONE

USE ONE OR MORE



LOAF
PULLMAN



½ CUP CHOPPED TOASTED
PECANS OR HAZELNUTS



13x9" PAN OF
CORNBREAD*



½ CUP DRIED CRANBERRIES
OR DRIED TART CHERRIES



LOAF CRUSTY
RYE BREAD



1 PINT FRESHLY SHUCKED
OYSTERS, DRAINED



LOAF SOURDOUGH
BREAD



2 Tbsp. CHOPPED
FRESH THYME
AND/OR TARRAGON



LOAF
CIABATTA



1 FRESH CHILE (SUCH AS
FRESNO), SEEDS REMOVED
IF DESIRED, CHOPPED

OUR COMBOS ▶ **THE NEW CLASSIC:** SOURDOUGH + HAZELNUTS + ITALIAN SAUSAGE + SAGE + WHITE WINE ▶ **THE ALL-AMERICAN:** CORNBREAD +

MEAT

A protein like sausage or bacon lends the stuffing those all-important crispy bites, and the fat contributes essential flavor. Always brown the meat before adding.

AROMATICS

No stuffing is complete without chopped onion and celery—they're the building blocks. If you want to deepen the flavor, consider adding leeks, sage, and/or hardy greens.

DEGLAZING LIQUID

Don't let those browned bits—a.k.a. flavor bombs—stuck on the bottom of the skillet go to waste. Deglazing with a liquid like wine or vinegar also adds much-needed brightness.

BINDERS

Adding a combination of butter (what else?), eggs, and stock gives that rich, custardy quality you're looking for and helps ensure a crunchy top and bottom.

CHOOSE ONE



12 OZ. BREAKFAST SAUSAGE, CASINGS REMOVED



12 OZ. HOT OR SWEET ITALIAN SAUSAGE, CASINGS REMOVED



12 OZ. FRESH CHORIZO, CASINGS REMOVED



8 OZ. BACON, CHOPPED



8 OZ. PANCETTA, CHOPPED

USE BOTH



2 ONIONS, CHOPPED



4 CELERY STALKS, CHOPPED

BONUS! USE ONE OR TWO



1 LEEK, WHITE AND PALE-GREEN PARTS, CHOPPED



2 TBSP. CHOPPED FRESH SAGE



4 CUPS HARDY GREENS (SUCH AS KALE OR SWISS CHARD), LEAVES TORN

CHOOSE ONE



1/2 CUP DRY SHERRY



1/4 CUP APPLE CIDER VINEGAR



1/2 CUP DRY WHITE WINE

USE ALL



1/2 CUP (1 STICK) UNSALTED BUTTER



2 LARGE EGGS, BEATEN TO BLEND



2 CUPS (OR MORE) TURKEY STOCK OR LOW-SODIUM CHICKEN BROTH

Mix & match however you like. You can't mess up these combinations.

► For written recipes, go to bonappetit.com/stuffing



It's All Gravy

WHY IS **THE MOST**
IMPORTANT THING ON
THE PLATE SO EASY TO
SCREW UP? JUST FOLLOW
OUR LEAD AND YOU'LL
(FINALLY) GET IT RIGHT

by ALISON ROMAN

► *Thanksgiving gravy is like the top of a really good muffin: Everyone wants it, and when it's truly delicious it makes up for whatever is underneath. The thick, velvety, lump-free gravy of your dreams becomes reality when the three core components—pan drippings, roux, and stock—come together as something way better than the sum of its parts. It takes a secret ingredient (sorry, all-purpose flour) and some long-distance whisking, but with our complete guide, you'll have a silky-smooth sauce by the time the turkey's carved. Because at the end of the day, it's all (about) gravy, baby.*

▼ **CLASSIC GRAVY**

1 STOCK UP

A terrific gravy starts before you even put the turkey in the oven—you are making your own stock, right? The store-bought stuff just doesn't compare. Ask your butcher for some extra poultry bones when you buy your bird, and get simmering. Find our recipe at bonappetit.com/stock.

2 HANDLE THE PAN

Once the turkey is out of the oven, bring **4 cups of that stock** to a bare simmer and keep warm—the key to preventing clumping later. Meanwhile, take the same roasting pan the turkey was cooked in, drained of its drippings, and place over two burners on medium heat. Add **¼ cup reserved fat** (see FAQ).

3 ROUX THE DAY

Deeply developed flavor and consistency come from the roux. Whisk in **½ cup Wondra**, scraping up all the brown bits (that's flavor and color). Cook roux, whisking constantly, until it turns a toasty golden-brown (like a proper cappuccino) and looks shiny and smooth, about 5 minutes.



FAQ

SO I JUST POUR IN THE DRIPPINGS, FAT AND ALL?

While some fat is needed to create a roux, too much makes a broken, greasy mess. Pour pan drippings into a large measuring cup (don't bother with a single-purpose fat separator) and, using a large spoon, skim the fat off the top. Reserve $\frac{1}{4}$ cup and toss the rest.



SECRET INGREDIENT

Let us let you in on a little secret: **Wondra** is wonderful. This finely ground flour dissolves in liquid much faster than all-purpose, and the powdery texture prevents lumps. It's made for gravy.

4

IT'S WINE O'CLOCK

Add $\frac{1}{2}$ cup dry white wine (pick something on the acidic side—the wine does double duty, both deglazing and flavoring) and whisk to blend. Cook until liquid is mostly evaporated; this happens quickly, so stay alert! Add reserved turkey drippings and **some thyme sprigs** and whisk until blended.

5

WHISK IT ALL

Here's the make-or-break moment, the one that separates goop from silk: Using a large ladle, add a bit of the still-hot stock to the roux, whisking until blended. Continue to add the rest of the stock—more liquid, more whisking; more liquid, more whisking—until no lumps remain, 8–10 minutes.

6

THICKEN UP

Once the stock is all whisked in, simmer gravy a few more minutes until it is thick enough—when the sauce coats the back of a spoon, it should be good to go. Prefer your gravy on the thicker side? Just keep simmering, a few minutes more, until you reach the desired consistency.

7

THE FINISHING TOUCHES

For completely smooth gravy, strain through a fine-mesh sieve into a medium saucepan kept over low heat. Last but certainly not least: the seasoning. Salt and pepper, of course, but also a **splash of vinegar** (we like Sherry) for an acid jolt. A good gravy should be tasty enough to drink.

😊 = BA RELATION
👤 = THANKSGIVINGS HOSTED



I KNOW
THIS GREAT
FORAGER...

Listen to Your Elders

BECAUSE ALL OF OUR BRIGHT IDEAS ABOUT
“REINVENTING” THANKSGIVING ARE NO SUBSTITUTE
FOR DECADES OF ACTUALLY HOSTING THE THING.

SO PUT DOWN THE KALE SALAD AND TAKE NOTES

by BELLE CUSHING



CAROLE LALLI

😊 *Carla Lalli Music, food director* 👤 *At least 30*

“My game plan starts Sunday. **I have a grocery list that starts the same day—I reuse it every year.** I was in the market one day, and a woman saw my printed-out list and said, ‘Oh, that’s very clever!’ I said, ‘It’s this or chaos.’”



STEPHEN MOROCCO

😊 *Chris Morocco, senior food editor* 👤 *16*

“**If you did not help either set up or cook, you must clean up and wash.** That’s a hard-and-fast rule. We try to ask people not to break glasses, but... we’ve been through a lot of glasses.”



SUE RIVERA

😊 *Stacey Rivera, digital director* 🗣️ 50

"Spatchcocking? I've never—oh, Stacey did try to talk me into that. **My daughter is always trying to get me to try things differently.** We mostly say, 'No, we're not doing it that way.' That's one she lost."



MAXINE RAPOPORT

😊 *Adam Rapoport, editor in chief* 🗣️ 46

"**Come on, this is a holiday. You can dress up a little bit.** Things have loosened up, but originally you had to wear a tie. And a jacket. The tie left, then the jacket left, but a pressed shirt is nice. No ripped jeans. No, no, no, no."



BITSY FARNSWORTH

😊 *Christine Penberthy, research director* 🗣️ 65

"I make Bitsy bread; it's Italian bread, but I slather butter on it before *and* after I bake it. That's the magic. Plus the vibes. **My kitchen has vibes.** I give recipes to people, but when they make 'em, it's never the same. I put it down to vibes."



MARVIN AND DOROTHY BUXBAUM

😊 *Meryl Rothstein, senior editor* 🗣️ 52

"You know how we season our turkey? **All we do is put mayonnaise on it.** I get a small bottle and I slather the turkey with it. You don't even have to baste it. Honest to God. Try it! If you want to put this in the magazine, it's a good idea."

Green Bean Casserole, Again?



TIME TO MIX IT UP. JUST ADD ONE OF THESE **FRESH—AND FUSS-FREE—**
MAKE-AHEAD SIDES TO YOUR REPERTOIRE. BUTTER-BASTED MUSHROOMS,
BLISTERED GREEN BEANS, GLAZED SQUASH, AND SAUTÉED PEARS AWAIT

Recipes by **CHRIS MOROCCO**

*Herby Barley
Salad with
Butter-Basted
Mushrooms*
P. 105



*Sautéed Pears
with Bacon
and Mustard
Dressing*
P. 106

*Blistered
Green Beans
with Tomato-
Almond Pesto*
P. 106

FAQ

HOW MANY VEGGIE SIDES ARE TOO MANY?

► It's not Thanksgiving unless there's more food than you know what to do with. Guests should be able to sample something new with each extra helping, but remember: With so many options on the table, a recipe that serves eight will easily stretch to 12. (NB: This does not apply to gravy, of which you can never have too much.)

*Roasted
Carrots and
Red Onions
with Fennel
and Mint*



HERBY BARLEY SALAD WITH BUTTER-BASTED MUSHROOMS

8 SERVINGS Any chewy grain, such as wheat berries, farro, or even brown rice, can replace the barley.

- 1 cup hulled, hull-less, or pearl barley
- Kosher salt
- 2 shallots, thinly sliced into rings
- $\frac{1}{2}$ cup vegetable oil
- 2 Tbsp. olive oil
- 8 oz. mushrooms (such as maitake, chanterelle, and/or oyster), torn or cut into large pieces
- Freshly ground black pepper
- 2 sprigs thyme
- 1 garlic clove, crushed
- 3 Tbsp. unsalted butter
- 1 cup chopped fresh cilantro
- 1 cup chopped fresh parsley
- 2 Tbsp. fresh lemon juice
- $1\frac{1}{2}$ oz. Parmesan, shaved, plus more for serving

Cook barley in a medium pot of boiling salted water until tender, 50–60 minutes for hulled or hull-less, 20–30 minutes for pearl. Drain; spread out on a baking sheet and let cool.

Meanwhile, cook shallots in vegetable oil in a small saucepan over medium-high heat, swirling pan occasionally to keep shallots from burning, until golden brown, 5–7 minutes. Using a slotted spoon, transfer shallots to paper towels to drain; season with salt. Let cool. Set shallot cooking oil aside.

Heat olive oil in a large skillet over medium-high until just beginning to smoke. Arrange mushrooms in skillet in a single layer and cook, undisturbed, until undersides are golden brown, about 3 minutes. Season mushrooms with salt and pepper, toss, and continue to cook, tossing often and reducing heat as needed to avoid scorching, until golden brown all over, about 5 minutes longer.

Reduce heat to medium and add thyme sprigs, garlic, and butter to skillet. Tip skillet toward you so butter pools at edge and use a spoon to baste mushrooms with foaming butter; cook until butter smells nutty. Using a slotted spoon, transfer mushrooms to a small bowl, leaving thyme and garlic behind.

Toss cooled barley, cilantro, parsley, lemon juice, $1\frac{1}{2}$ oz. Parmesan, and 2 Tbsp. reserved shallot oil in a large bowl to combine; season with salt and pepper. Add mushrooms; toss again to combine.

Just before serving, top with fried shallots and more shaved Parmesan.

DO AHEAD: Barley can be cooked 1 day ahead. Let cool; store airtight and chill. Dish can be made 3 hours ahead; store tightly wrapped at room temperature.

ROASTED CARROTS AND RED ONIONS WITH FENNEL AND MINT

8 SERVINGS Toasting the seeds and nuts in oil forms the base of a complex vinaigrette for simple roasted vegetables.

- 2 lb. small carrots (about 2 bunches), peeled, cut into 3" pieces
- 2 large red onions, each cut through root end into 8 wedges
- 1 fennel bulb, cut into $\frac{1}{2}$ " wedges
- 4 Tbsp. olive oil, divided
- Kosher salt, freshly ground pepper
- 2 Tbsp. raw sunflower seeds
- 1 tsp. coriander seeds, coarsely chopped
- $\frac{1}{2}$ tsp. Aleppo pepper or a pinch of crushed red pepper flakes
- $\frac{1}{2}$ tsp. Hungarian hot paprika
- 2 Tbsp. Sherry vinegar or red wine vinegar
- 1 Tbsp. fresh lemon juice
- 2 Tbsp. torn mint leaves

Preheat oven to 425°. Place carrots on a rimmed baking sheet and onions and fennel on another rimmed baking sheet. (Make sure to give them plenty of room, which is key to roasted veggies with nicely browned edges.) Drizzle vegetables with 2 Tbsp. oil, dividing evenly; season with salt and pepper. Roast, tossing occasionally, until golden brown and tender, 20–25 minutes for carrots and 35–45 minutes for onions and fennel. Let cool.

Meanwhile, cook sunflower seeds, coriander seeds, Aleppo pepper, paprika, and remaining 2 Tbsp. oil in a small skillet over medium heat, stirring often, until oil is gently bubbling around seeds and spices are fragrant (be careful not to burn), about 2 minutes. Let cool. Stir in vinegar and lemon juice; season vinaigrette with salt and pepper.

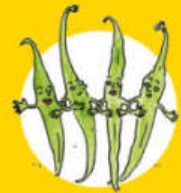
Combine roasted carrots, fennel, and onions onto the same baking sheet, drizzle vinaigrette over, and toss to coat well; transfer to a platter.

Just before serving, re-toss vegetables to pull up any dressing that may have settled at the bottom of the platter and scatter mint over top.

DO AHEAD: Dish (without mint) can be made 3 hours ahead. Store tightly wrapped at room temperature.

Today's Special

► ...and seeking out a slightly fancier ingredient will let everyone know it.



HARICOTS VERTS

The skinny tie of the green bean collection, haricots are slender, delicate, and less fibrous than the mainstream varietal, so they require only a quick sauté.



MAITAKE MUSHROOMS

With all the deep intensity of dry-aged beef (or Joaquin Phoenix), these 'shrooms have a meaty core and frilly edges that crisp up like no other.



DELICATA AND KABOCHA SQUASH

Delicata's pleasant mild flavor and soft texture when roasted are a subtle contrast to kabocha's firmer, meatier stylings.



BOSC PEARS

How to roast fruit without it turning to mush? Try a Bosc pear, which holds its pretty shape. A slight give around the stem end means it's ripe.



Side with Us

► Every year we debate the Thanksgiving menu like we're a bunch of high schoolers competing in Model UN. This year we came to a consensus on the perfect side. It should be:

LOW-MAINTENANCE

In the hours before the meal, the stove is VIP-only—that means just turkeys and gravies. The ideal veg side is one that can sit at room temp for up to three hours and still be delicious, keeping stovetop space clear.

DRESSED PRACTICALLY

To make your guests think the food magically materialized at the last moment, add some fresh herbs and re-toss to distribute any dressing just before serving.

WELL-BALANCED

Think acidity and texture—this is a dish you'd happily eat the other 364 days of the year. (Unlike stuffing, which should feel like an annual indulgence.)

HEAVY-HITTING

If it wilts, it isn't a side. Feel free to eat salad at Thanksgiving, but you also need a substantial vegetable dish to round out the meal.

A RISK-TAKER

Here's where you take a chance on new flavors. A touch of paprika or Aleppo pepper wakes up the palate without overpowering the rest of the plate.

—CHRIS MOROCCO

SAUTÉED PEARS WITH BACON AND MUSTARD DRESSING

8 SERVINGS Pears and walnuts are delicious together; walnuts and bacon make total sense. When you combine them all, it's magic.

- 6 oz. slab bacon, sliced $\frac{1}{4}$ " thick, slices cut into $\frac{1}{4}$ " pieces
- 4 ripe but firm Bosc pears, quartered, seeds removed
- Kosher salt, freshly ground pepper
- 1 Tbsp. white wine vinegar
- 1 Tbsp. whole grain mustard
- 3 Tbsp. plus 2 tsp. walnut oil or olive oil
- $\frac{1}{2}$ cup unsalted, roasted walnuts
- Sliced chives (for serving)

Cook bacon in a large skillet over medium, stirring occasionally, until golden brown and crisp around edges, 10–12 minutes. Using a slotted spoon, transfer to paper towels to drain. Pour off all but 1 Tbsp. bacon fat from skillet.

Season pears with salt and pepper and cook in skillet with bacon fat over medium-high, turning occasionally, until golden brown and starting to soften (they should be slightly firm at cores), 5–7 minutes. Transfer to a platter; let cool.

Meanwhile, whisk vinegar, mustard, and 3 Tbsp. oil in a small bowl to combine; season dressing with salt and pepper. Toss walnuts with remaining 2 tsp. oil in another small bowl; season with salt. Drizzle dressing over pears and scatter walnuts and bacon on top. Just before serving, top with chives.

DO AHEAD: Dish (without chives) can be made 3 hours ahead. Store tightly wrapped at room temperature.

BLISTERED GREEN BEANS WITH TOMATO-ALMOND PESTO

8 SERVINGS This sauce, inspired by Spanish romesco, uses cherry tomatoes, which are usually the best-tasting type in the market this time of year.

- 2 pints cherry tomatoes
- $\frac{1}{4}$ cup unsalted, roasted almonds
- 1 garlic clove, grated
- 2 Tbsp. olive oil
- 2 Tbsp. Sherry vinegar or red wine vinegar
- 1 tsp. paprika
- Pinch of cayenne pepper
- Kosher salt, freshly ground pepper
- 3 tsp. vegetable oil
- 2 lb. haricots verts or green beans, trimmed

Preheat oven to 450°. Roast tomatoes on a rimmed baking sheet, turning once, until blistered and lightly charred, 15–20 minutes. Let cool slightly. Finely chop almonds in a food processor. Add garlic, olive oil, vinegar, paprika, cayenne, and half of tomatoes; pulse to a coarse pesto consistency. Season with salt and pepper.

Heat $\frac{1}{2}$ tsp. vegetable oil in a large skillet over medium-high. Add half of beans; cook, undisturbed, until beginning to blister, about 2 minutes. Toss and continue to cook, tossing occasionally, until tender, 7–9 minutes; season with salt and pepper. Spread beans out on a platter; let cool. Repeat with remaining vegetable oil and beans.

Toss beans with pesto; season with salt and pepper if needed. Add remaining tomatoes and transfer to a platter.

DO AHEAD: Dish can be made 3 hours ahead. Store tightly wrapped at room temperature. Toss and adjust seasoning just before serving.

WINTER SQUASH AGRODOLCE

8 SERVINGS A vinegar-and-chile glaze adds heat to sweet squash, spicing up the traditional Thanksgiving flavor profile.

- 1 2 lb. kabocha squash, peeled, seeds removed, cut into 1" wedges
- 2 delicata or dumpling squashes, seeds removed, cut into 1" wedges
- 2 Tbsp. olive oil
- Kosher salt, freshly ground pepper
- 2 Fresno chiles, thinly sliced
- $\frac{3}{4}$ cup red wine vinegar
- $\frac{1}{4}$ cup honey
- 2 Tbsp. golden raisins, chopped
- 1 tsp. crushed red pepper flakes

Preheat oven to 400°. Place kabocha and delicata squash on separate large rimmed baking sheets. Drizzle with oil; season with salt and pepper. Roast, tossing occasionally, until squashes are golden brown and tender, 30–35 minutes for kabocha and 20–25 minutes for delicata.

Meanwhile, bring chiles, vinegar, honey, raisins, red pepper flakes, and a pinch of salt to a boil in a small saucepan over medium heat. Reduce heat and simmer until syrupy, 8–10 minutes.

Brush half of warm agrodolce over warm squash. Transfer to a platter.

Just before serving, reheat remaining agrodolce, adding a splash of water if needed to loosen. Spoon over squash.

DO AHEAD: Dish can be made 3 hours ahead. Store tightly wrapped at room temperature.



*Winter
Squash
Agrodolce*

FAQ

CAN I MAKE THE SIDES THE DAY BEFORE?

● Roasted or glazed vegetables cooked with olive oil (not butter or cream): For sure. But dress them at the last minute to make sure the vegetables don't get soggy. Also, the key is for these sides to be room—not refrigerator—temperature, so take them out of the fridge at least an hour before you serve them.

**“This is a dish you’d happily eat
the other 364 days of the year.”**



What Can I Bring?

A GUEST'S GUIDE TO **SIDES THAT REHEAT,**
SALADS THAT TRAVEL, AND HOSTESS GIFTS THAT WILL
GUARANTEE YOU'RE INVITED BACK NEXT YEAR

by BELLE CUSHING Recipes by CHRIS MOROCCO

► To ask or be asked this question on Thanksgiving is to enter into a contract as sacred as the turkey itself. This agreement between the kind and frazzled person so generously offering a seat at his or her table (hereinafter referred to as HOST) and the ever-so-grateful invitee (hereinafter referred to as GUEST) relies on three incontrovertible rules: **1.** Don't come empty-handed. **2.** Don't get in the way. **3.** Do as you're told. What follows is the ultimate not-to-be-violated **HOSPITALITY AGREEMENT**, made and entered into on this holy day of overeating, as witnessed by dear Aunt Sally. Sign on the dotted line.

X

THE MEAL

1 DON'T BRING A DISH UNLESS ASKED

► The HOST has been planning the menu since Labor Day, and while your carrot side dish is amazing, she's already got three.

2 GUEST SHALL NOT CHOP!

► If you do bring a dish, prep everything ahead of time, and don't pick up a knife unless directed. You do not want to be that guest (hereinafter referred to as HE-WHO-IS-NOT-TO-BE-INVITED-NEXT-YEAR) who takes up half the counter space slicing sweet potatoes, and *Oh, is there any extra thyme?*

3 MAKE YOURSELF USEFUL

► Offer to come early to help prep or set the table (but not without permission from the HOST), and hop on dish-washing duty after dinner.

4 SALAD IS ALWAYS A GOOD IDEA

► Chances are, the HOST forgot to include a salad in her plan—and everyone will want a bracing bite of greens. A salad is easy to transport, needs no reheating, and the GUEST can dump it in a bowl without bothering the HOST.

SALAD ON THE MOVE, A HOW-TO:

- A.** Wrap washed and dried salad greens in a dish towel.
- B.** Pack each component (dressing, croutons, etc.) in zip-top bags or jars.
- C.** Store and carry in the same bowl you'll serve in.
- D.** Assemble just before serving.

► To see how to prep this festive salad, go to bonappetit.com/crunchysalad



5

STAY AWAY FROM THE OVEN

► You know what's in the oven? A turkey. You know what doesn't need to be in the oven? Your side dish. That, my friend, can go in the microwave.

CIDER-AND-BOURBON-GLAZED SHALLOTS

Bring **2½ lb. shallots**, peeled, **¾ cup apple cider vinegar**, **6 Tbsp. unsalted butter**, **¼ cup bourbon**, **¼ cup pure maple syrup**, **¼ tsp. kosher salt**, and 2 cups water to a boil in a large skillet. Cover, reduce heat, and simmer, adding a little water if needed, until shallots are crisp-tender and liquid is partly evaporated, 25–30 minutes.

Uncover shallots and cook until liquid is evaporated and shallots begin to brown, about 5 minutes. Continue to cook, swirling pan often, until shallots and surface of skillet are covered in a rich brown caramel, about 6 minutes. Add ¼ cup water and stir to deglaze caramel and coat shallots. Season with salt and **pepper**. Transfer to a microwave-safe bowl; let cool.

To reheat, cover bowl with plastic wrap and microwave on high in 30-second intervals, tossing after each, until heated through, about 2 minutes. Season with more salt, pepper, and vinegar, if needed.

DO AHEAD: Shallots can be made 1 day ahead. Cover and chill. 8 servings

The Beverages



6

Consider a Nightcap

The GUEST with good taste will bring the HOST what she doesn't know she wants: a digestif, the food coma's dear savior. Varnelli dell'Erborista, \$63 for 1 liter

7

Bringing Wine? Ask First

The GUEST should ask the HOST if there's a specific type of wine she'd like. White? Try a high-acid Riesling (Lauer Barrel X, \$19)—and bring it chilled. Red? The answer is Pinot Noir (see page 22).

8

Open a Conversation-Starting Beer

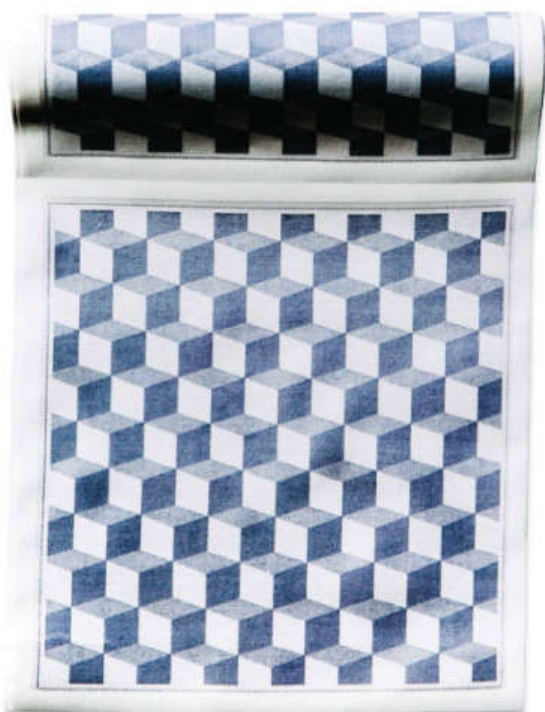
Show up with a beer the HOST might not pick herself (like Maine Beer Company's hoppy ales). Everyone gets to try something new, and hey, it's beer, so no one's disappointed. For bonus points, bring it in a small cooler—there's definitely not room in the fridge.

THE GIFT

9

ALWAYS BRING SOMETHING

► In the case where the GUEST is cheerily directed to “Just bring yourself,” please refer to this page for what to actually bring.



For Today

FLOWERS

A bouquet of flowers should arrive trimmed and presentable in a vase you don't mind leaving behind (e.g., a mason jar). That way the HOST doesn't need to interrupt basting to find you a vase in that cabinet above the fridge.

EDIBLE ARRANGEMENTS!

By which we mean: Seckel pears, clementines, or other fall fruits with the leaves still photogenically attached. It's a win-win-win: Fruits serve as palate-cleansing dessert (even the biggest pie-gorgers will thank you), table decor, and tomorrow's breakfast all in one.

NAPKINS

Show up with a pack of beautiful, useful, and disposable tear-off napkins, and you're on a roll. \$24; buymydrap.com

For Later



GUEST BOOK

Give the HOST a notebook, and suggest she keep a record of the guest list and menu for each holiday she hosts—something to look back on 20 Thanksgivings from now. In fact, buy two, and start one for yourself. \$16; baronfig.com



TEA

Give a restorative tea that wraps itself. *The Office Blend*, \$11; daphnisandchloe.com

A SPECIAL WINE

Tonight is not the night to drink a Special Bottle of Wine. Dozens of dishes and just as many relatives are hardly conducive to savoring the unique flavors. But it is the time to bring that special bottle (try a Syrah from the northern Rhône) for the HOST to enjoy at a later date. Tie a ribbon around the bottle with a note telling her to stash it out of the way.

For Tomorrow

BREAKFAST

Imagine the HOST the morning after, having to cook again for the slew of siblings sleeping over. But wait! Some conscientious GUEST has thought to bring homemade pancake mix! Morning is saved. Pack it in a spring-top jar (Bormioli Rocco Fido Rose Gold 1-liter Canning Jar, \$15; surlatable.com) alongside a bottle of high-quality maple syrup (Crown Maple syrup, \$17; crownmaple.com) and a copy of the recipe. Extra credit: eggs and buttermilk.

BUCKWHEAT-RYE PANCAKES

PANCAKE MIX Whisk **2 cups all-purpose flour**, **½ cup buckwheat flour or whole wheat flour**, **½ cup rye flour or whole wheat flour**, **¼ cup sugar**, **1 Tbsp. baking powder**, **1½ tsp. kosher salt**, and **1 tsp. baking soda** in a large bowl; transfer to a jar.

DO AHEAD: Mix can be made 1 month ahead. Store airtight at room temperature.

ASSEMBLY Place pancake mix in a large bowl. Whisk **4 large eggs** and **3 cups buttermilk** in a medium bowl; stir into mix (some small lumps are okay).

Heat a griddle or a large skillet, preferably nonstick, over medium; lightly coat with **unsalted butter**. Working in batches, scoop batter onto griddle. Cook pancakes until bottoms are golden brown and bubbles form on top, about 3 minutes. Flip and cook until cooked through and other side of pancakes are golden brown, about 2 minutes longer. Serve pancakes with **pure maple syrup**. Makes 16–18 large



LABEL IT!

The busy HOST is not going to remember who brought the pretty napkins and who brought the notebook. Put a name on it so she knows whom to thank.

LUNCH

The HOST has likely been so busy planning the Big Day that she forgot about Friday, a.k.a. Leftovers Day. Give her the makings of a standout sandwich: a loaf of good bread (pillowy Japanese milk bread will be a hit), a jar of Duke's mayo, pickles (we like Crisp & Co), relish (try Mama Lil's), and grainy mustard (Maille's always good).

DINNER

If the GUEST is spending the weekend, her willingness to help should not end on T-Day. Get on dinner duty, whether that means throwing together a stir-fry with all of the still-there leftovers, showing off her famous chili, or ordering an army of pizzas (and, of course, washing the dishes after the meal).

The Containers

10

Bring Your Own Serving Vessel...

The HOST has likely already maxed out all platters and oversize bowls for her own dishes, so save her the trouble of rummaging and bring a serving dish of your own.

11

...And Your Own To-Go Containers

If the GUEST plans to take home leftovers, she will not drain the HOST of all of her plastic. Bring your own to-go containers: Ziploc Twist 'n Locs (\$4 for two medium containers; amazon.com) are light enough to stash in a purse and have a twist-on cover to prevent gravy spillage.

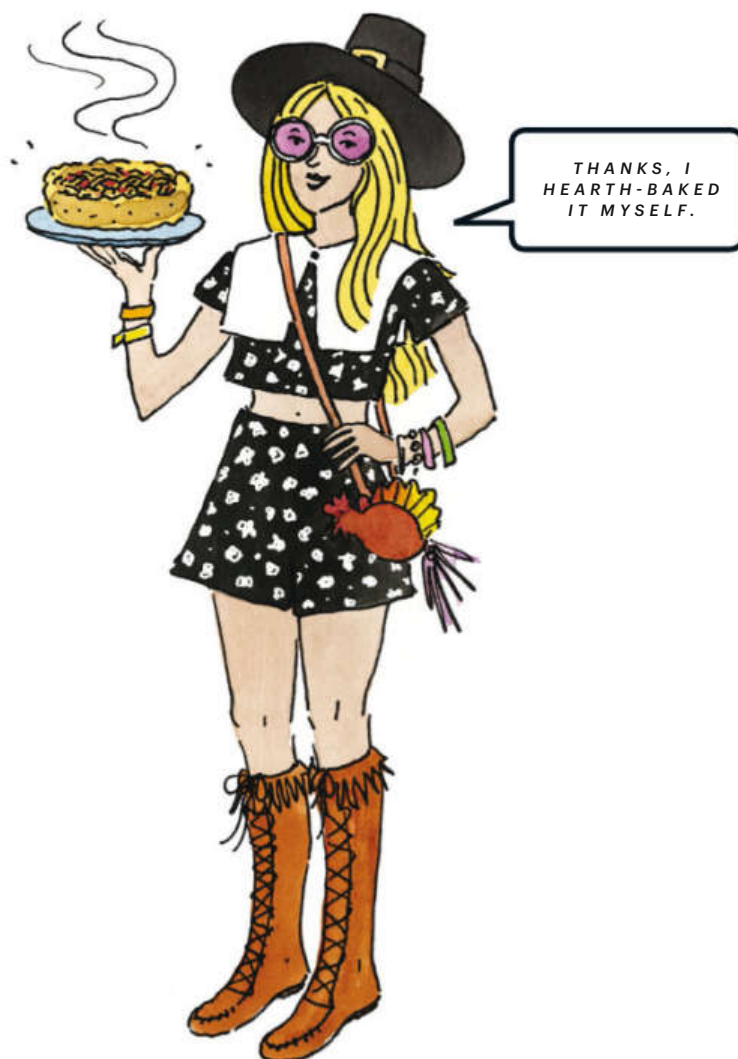
12

Transport Foods Responsibly

A GUEST bringing dessert should forget the bulky, finicky cake carriers and bring her pie or cake in an old-school bakery-style box. Build the box around the pie; when it's time to serve, tear it right open—no crumbling crust. Plus, how cute does that look? Pink bakery box, \$3; surlatable.com



It's Time to Rethink Dessert



WE FOUND A WAY TO MAKE EVEN PUMPKIN PIE MORE MODERN
(DARE WE SAY MORE BEAUTIFUL). AND IF YOU REALLY CAN'T GO THERE,
WE'VE GOT SOME **CRAZY-DELICIOUS NEW SUGGESTIONS**

Recipes by ALISON ROMAN



*Pomegranate
Sorbet Parfait*
P. 115



*Pumpkin-
Caramel Tart
with Toasted-
Hazelnut Crust*

PUMPKIN-CARAMEL TART WITH TOASTED-HAZELNUT CRUST

8 SERVINGS A press-in crust, short bake time, and do-ahead option liberate you (and your oven) on Thanksgiving Day.

CRUST

- 1½ cups skin-on hazelnuts
- 1 cup all-purpose flour
- 2 Tbsp. granulated sugar
- ¼ tsp. kosher salt
- ½ cup (1 stick) chilled unsalted butter, cut into pieces

FILLING AND ASSEMBLY

- Pinch of cream of tartar
- 1¼ cups granulated sugar, divided
- 1 cup heavy cream
- 1 cup canned pumpkin purée
- 2 Tbsp. light brown sugar
- 1 Tbsp. all-purpose flour
- 1½ tsp. finely grated peeled ginger
- ¼ tsp. ground cinnamon
- ¼ tsp. kosher salt
- 3 large eggs
- Whipped cream (for serving)

SPECIAL EQUIPMENT: A 9" springform pan

CRUST Preheat oven to 350°. Toast hazelnuts on a rimmed baking sheet, tossing once, until fragrant and slightly darkened, 8–10 minutes; let cool. Using a kitchen towel, rub hazelnuts together to remove most of the skins (don't worry about some stubborn bits remaining).

Pulse flour, sugar, salt, and ¼ cup hazelnuts in a food processor until the consistency of coarse meal. Reserve remaining ½ cup hazelnuts for filling. Add butter to dry ingredients and pulse until there are only a few pea-size pieces of butter remaining.

Transfer mixture to a large bowl; drizzle 3 Tbsp. ice water over and mix, adding another splash or so of water if needed, just to bring dough together.

Using your fingers, press dough evenly 1½"–2" up the sides and then into the bottom of pan; compact and smooth with a flat, straight-sided measuring cup or glass. Chill 20 minutes.

Bake crust until golden but not totally baked through, 15–20 minutes. Transfer to a wire rack and let cool 10 minutes.

FILLING AND ASSEMBLY Meanwhile, bring cream of tartar, 1 cup granulated sugar, and 2 Tbsp. water to a boil in a medium saucepan over medium heat, stirring until sugar dissolves. Increase heat to medium-high and cook, swirling pan occasionally (do not stir), until caramel is a deep amber

color, 8–10 minutes. Remove from heat. Whisking constantly, carefully add cream (mixture will be extremely hot and will bubble vigorously); whisk until smooth. Let caramel cool slightly in pot.

Whisk pumpkin purée, brown sugar, flour, ginger, cinnamon, and salt in a large bowl. Gradually add caramel and eggs, whisking until well blended. Scrape filling into prepared crust.

Bake tart, rotating halfway through, until filling is set around edges and center barely jiggles, 30–35 minutes. Transfer to a wire rack and let cool in pan.

Meanwhile, coarsely chop reserved ½ cup hazelnuts and cook in a small skillet over medium heat with remaining ¼ cup sugar and 1 Tbsp. water, stirring constantly, until sugar caramelizes and evenly coats hazelnuts. Transfer caramelized hazelnuts to a sheet of parchment paper and let cool completely. Coarsely chop.

Scatter caramelized hazelnuts over tart and serve with whipped cream.

DO AHEAD: Tart (without nuts) can be made 2 days ahead; cover and chill. Hazelnuts can be caramelized 2 days ahead; store airtight at room temperature.

POMEGRANATE SORBET PARFAIT

8 SERVINGS Who needs cranberries when you can have pomegranate juice?

- 3 cups pomegranate juice
- ½ cup fresh lime juice
- ½ cup sugar
- 1 cup labneh (Lebanese strained yogurt) or plain whole-fat Greek yogurt
- ¼ cup pistachios, coarsely chopped
- 3 Tbsp. black sesame seeds
- ¼ cup mild honey (such as clover)

SPECIAL EQUIPMENT: An ice cream maker

Combine pomegranate juice, lime juice, sugar, and ½ cup water in a large bowl or measuring glass and stir to dissolve sugar. Process in an ice cream maker according to manufacturer's directions. Transfer sorbet to an airtight container; cover and freeze until firm, at least 2 hours.

When ready to serve, scoop some sorbet into coupe or short glasses or small bowls and top with a spoonful of labneh, then some pistachios and black sesame seeds; drizzle with honey. Repeat layers once more to create a parfait.

DO AHEAD: Sorbet can be made 2 weeks ahead. Keep frozen.



Bring It!

Bark is always welcome on the buffet, and it also makes a perfect hostess gift.

—CHRIS MOROCCO

NUTTY CHOCOLATE TOFFEE BARK

Lightly coat a rimmed baking sheet with nonstick vegetable oil spray. Combine ½ cup unsalted butter, ¾ cup granulated sugar, ½ cup (packed) light brown sugar, ½ tsp. kosher salt, and 2 Tbsp. water in a large heavy saucepan fitted with a candy thermometer; cook over medium-high heat, swirling pan occasionally, until thermometer registers 300° (toffee should be deep golden brown), 7–9 minutes.

Remove toffee from heat and carefully stir in 1 tsp. vanilla extract. Sprinkle ¼ tsp. baking soda evenly over surface and stir just to incorporate (do not overmix). Quickly scrape mixture onto prepared baking sheet; tilt baking sheet from side to side to spread mixture slightly. Let toffee cool 10 minutes.

Drizzle 4 oz. melted bittersweet chocolate over toffee and spread evenly with an offset spatula or large metal spoon. Scatter ½ cup chopped unsalted, roasted nuts (such as almonds, pecans, and/or pistachios) and ¼ cup seeds (such as flax and/or sesame) over bark; sprinkle with ½ tsp. flaky sea salt.

Let sit until chocolate is firm, at least 2 hours. Break into large shards.

DO AHEAD: Toffee can be made 3 days ahead. Store airtight at room temperature. 8 servings

**Some years you just don't
want to bake. No one has
to know you didn't...**



*No-Bake
Chocolate Cream
Pie with Toasted
Meringue*



FAQ

CAN I GET AWAY WITHOUT SERVING PUMPKIN AND/ OR PECAN PIE?

► Of course.

At its best, basic pumpkin pie is still okay (let's be honest), so why not serve something that even the fullest guest will make room for? Take a look at this gorgeous chocolate cream pie. Who knows, it could become your new tradition!

FAQ

WHAT APPLES ARE BEST FOR BAKING?

► It's hard to beat a Pink Lady for pies and tarts: They have a superior sweet-tart balance and hold their shape beautifully during long baking times. If you can't find them, there are tons of other great-tasting varieties that bake up firm but tender like Gala, Braeburn, and Golden Delicious.

*Apple-Almond
Turnover*

APPLE-ALMOND TURNOVER

8 SERVINGS Some almond paste is sold in a tube; other brands will be in a can in the baking aisle. If you don't have a scale, measure $\frac{1}{2}$ cup, packed.

- 3 large Pink Lady apples, peeled, halved, cored
- $\frac{1}{2}$ cup apple cider vinegar
- $\frac{1}{4}$ cup (packed) light brown sugar
- $\frac{1}{2}$ vanilla bean, halved lengthwise
- 1 14-oz. package frozen puff pastry (such as Dufour), thawed
- All-purpose flour (for dusting)
- $3\frac{1}{2}$ oz. almond paste
- 4 Tbsp. unsalted butter, cut into small pieces
- 1 large egg, beaten to blend
- 2 Tbsp. granulated sugar
- Vanilla ice cream (for serving; optional)

Preheat oven to 400°. Place apples in a large baking dish and add vinegar, brown sugar, and $\frac{1}{4}$ cup water; scrape in seeds from vanilla bean and add pod. Toss to coat apples and roast, turning apples occasionally and adding a splash of water if pan looks dry at any point, until apples are tender and starting to brown and juices are syrupy, 35–40 minutes. Let apples cool in pan; discard vanilla pod. Reduce oven temperature to 375°.

Roll out puff pastry on a lightly floured surface to a 14x11" rectangle. Transfer to a parchment-lined baking sheet, placing a short end nearest to you.

Roll out almond paste on a lightly floured surface to about a 11x4" rectangle and place lengthwise on the left-hand side of pastry, leaving a 1 $\frac{1}{2}$ " border on the left side.

Arrange apple halves in a single row, slightly overlapping, on top of almond paste and drizzle any pan juices over. Dot apples with butter and fold a long side of pastry up and over apples to create a long rectangle. Using a fork, crimp all open edges firmly to seal; trim crimped sides just enough to tidy edges.

Whisk egg with 1 tsp. water in a small bowl and brush pastry with egg wash; sprinkle with granulated sugar. Cut several slits in top of the puff pastry to vent. Bake turnover, rotating baking sheet halfway through, until pastry is puffed and deeply browned, 40–45 minutes. Let cool slightly.

Serve slices of turnover with scoops of ice cream, if desired.

DO AHEAD: Turnover can be baked 1 day ahead. Let cool; store tightly wrapped at room temperature. Reheat in 350° oven, if desired.

NO-BAKE CHOCOLATE CREAM PIE WITH TOASTED MERINGUE

8 SERVINGS The swirly meringue topping on this pie is stable enough to make a day ahead and keep chilled—even if you've brûléed it.

PIE

- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) unsalted butter
- 6 oz. chocolate wafer cookies
- Kosher salt
- 8 oz. bittersweet chocolate, melted, divided
- 4 large egg yolks
- 3 Tbsp. cornstarch
- $1\frac{1}{2}$ cups heavy cream
- 2 Tbsp. unsweetened cocoa powder
- $1\frac{1}{2}$ cups whole milk
- $\frac{3}{4}$ cup sweetened condensed milk

MERINGUE AND ASSEMBLY

- 4 large egg whites
- $\frac{1}{2}$ cup granulated sugar
- $\frac{3}{4}$ cup powdered sugar, sifted

SPECIAL EQUIPMENT: A kitchen torch (optional)

PIE Cook butter in a small saucepan over medium heat, stirring often, until butter foams, then browns (be careful not to let it burn), 5–8 minutes. Remove from heat.

Meanwhile, process cookies in a food processor until finely ground. (Alternatively, place cookies in a large resealable bag and crush to fine crumbs with a rolling pin or heavy pot). Transfer to a medium bowl.

Add $\frac{1}{2}$ cup brown butter and a pinch of salt to cookie crumbs and mix until well blended (mixture should resemble wet sand). Transfer to a 9" pie dish and press evenly into bottom and up sides of dish with a measuring cup (make sure to come up all the way to the top lip of the pie dish). Chill 20 minutes.

Brush the bottom of crust with 2 oz. melted chocolate; return to refrigerator.

Whisk egg yolks and cornstarch in a medium bowl. Whisk cream and cocoa powder in a medium saucepan until no lumps remain; whisk in milk and sweetened condensed milk and bring to a bare simmer over medium heat. Whisking constantly, gradually add milk mixture to egg mixture, then, still whisking, pour egg mixture into pan. Cook over medium heat, still whisking, until mixture is considerably thickened with the occasional bubble rising to the surface (think chocolate pudding), about 4 minutes. Add remaining 6 oz. chocolate to custard and remaining



Different Strokes

None of these recipes are traditional; feel free to mix up (some of) the components.

APPLE TURNOVER

Try whipping cream that's been spiked with maple syrup, or fold 1 Tbsp. brown sugar into whipped cream.

POMEGRANATE SORBET

Top with (toasted) pine nuts, slivered almonds, even pomegranate seeds.

CHOCOLATE PIE

Go graham on the crust. And if you aren't torching, cocoa powder would be lovely dusted over the top.

PUMPKIN TART

Opt for almonds, walnuts, or pecans for crust and brittle. Bonus: Sprinkle flaky sea salt on the brittle as it cools.

$\frac{1}{4}$ cup brown butter; whisk until smooth. Scrape into chilled crust and chill until custard is cold and set, at least 2 hours.

MERINGUE AND ASSEMBLY Using an electric mixer on high, beat egg whites until loose and foamy, about 2 minutes. With motor running, gradually add granulated sugar and beat until stiff, shiny peaks form, about 5 minutes. Gradually add powdered sugar and beat another 2 minutes (meringue will deflate slightly when you add the powdered sugar but will regain volume).

Spoon meringue over pie, swirling decoratively. Use a kitchen torch to toast meringue, if desired.

DO AHEAD: Pie with meringue can be made 1 day ahead. Chill.

prep school

TECHNIQUES, TIPS, AND MORE FROM THE

FROM P. 89

Tonic Boom

A good tonic water will change the way you feel about G&Ts forever. Here are our picks.

—ALISON ROMAN



FEVER-TREE

Perfectly carbonated (lots of tiny bubbles!), with the best flavor. Citrusy, woody, but not so strong it would overpower your favorite gin.



Q DRINKS

A more delicate tonic water with higher carbonation, it's best paired with a more neutral alcohol like vodka.



CANADA DRY

Kind of like an adult 7UP. Sweeter than the others, but it's the most affordable of the lot if you're throwing a big, boozy party. We strongly recommend the 10-oz. bottles for the freshest fizz.



FROM P. 91

SUCH A LITTLE GEM

We love Little Gem lettuce for its compact shape and crisp, upturned leaves (which hold dressings and vinaigrettes superbly, as seen in our Pickled Vegetable Lettuce Cups). While it's not everywhere yet, you'll find it at farmers' markets and specialty produce stores.

No luck? Trim romaine hearts down to 4" spears, or use the heart of a head of butter lettuce.

—A.R.

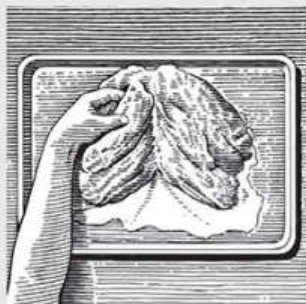


Introducing the lettuce of the year.

FROM P. 86

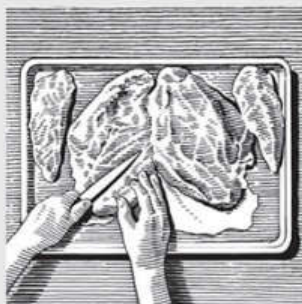
MASTER THE TURKETTA

There's a bit of butchery involved in constructing a crispy, juicy turketta (our spin on porchetta). Because turkey breasts have a thick end and a tapered end, the key is to redistribute some of that meat so the turketta cooks evenly throughout. Just follow our blueprint before rolling. —CLAIRE SAFFITZ



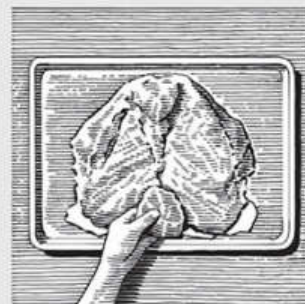
1.

Place a boneless turkey breast on a work surface with the thicker side (neck end) of the breast closest to you, skin side down. Run your fingers underneath and along the fillets to detach them from the breast and set aside.



2.

Starting where the fillets began near the top of the breast, cut downward into the thickest part at a 45° angle, moving the knife both toward you and toward the centerline. Repeat on the opposite side, then unfold like a book.



3.

Fold the reserved fillets in half, bringing tapered ends together. Place them over skin in the top and bottom gaps between the breasts so tapered ends are facing in. You are creating a layer of meat of uniform thickness across the entire breast.

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THE CHEF NEXT DOOR

AMANDA FREITAG MAKES CONFIDENT HOME COOKING A BREEZE IN *THE CHEF NEXT DOOR*

This fall, celebrity chef Amanda Freitag will help home cooks shine in the kitchen with her cookbook, ***THE CHEF NEXT DOOR: A Pro Chef's Recipes for Fun, Fearless Home Cooking***. Amanda includes a range of confidence-instilling skills, tricks, and tips that she picked up while working in professional kitchens and cooking competitively on television. You'll find everything from the basics—sauces, marinades, stocks, and rubs—to salads, sides, simple dinners, desserts, and more advanced recipes that are easier to master than you think.

This hot new cookbook is on sale now (retail \$35) at select retailers and bookstores nationwide.

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FROM P. 52

Cranberry-Pear Crumble

6 SERVINGS A Thanksgiving-worthy dessert that can be baked in your toaster oven? Yes, please!

- 2 lb. Bosc or Bartlett pears, peeled, cut into 1" pieces
- 1 tsp. finely grated orange zest
- $\frac{3}{4}$ tsp. ground ginger
- $\frac{1}{4}$ tsp. ground cardamom
- Pinch of freshly ground black pepper
- $\frac{1}{2}$ cup dried cranberries, divided
- 3 Tbsp. plus $\frac{3}{4}$ cup (packed) light brown sugar
- 2 Tbsp. plus $\frac{3}{4}$ cup all-purpose flour
- 10 Tbsp. unsalted butter, cut into pieces, divided
- $\frac{3}{4}$ tsp. kosher salt, divided
- $\frac{1}{2}$ cup old-fashioned oats
- 1 tsp. vanilla extract
- $\frac{1}{2}$ cup sliced almonds
- Ice cream (for serving; optional)

Position rack in lowest level of toaster oven and preheat to 350°. Toss pears, orange zest, ginger, cardamom, pepper, $\frac{1}{4}$ cup cranberries, 3 Tbsp. brown sugar, 2 Tbsp. flour, 2 Tbsp. butter, and $\frac{1}{4}$ tsp. salt in a large bowl until pears are coated. Scrape into an 8x8" glass baking dish.

Using an electric mixer on medium-low speed, beat oats, vanilla, and remaining $\frac{3}{4}$ cup flour, $\frac{3}{4}$ cup brown sugar, 8 Tbsp. butter, and $\frac{1}{2}$ tsp. salt in a medium bowl until mixture just comes together (it will resemble a crumbly cookie dough), about 2 minutes. Add almonds and remaining $\frac{1}{4}$ cup cranberries and mix on low speed until just incorporated.

Evenly sprinkle crumb mixture over pear mixture. Cover loosely with foil and bake 40 minutes. Uncover and continue to bake until filling is bubbling and topping is browned, 15–20 minutes more.

Serve crumble topped with scoops of ice cream, if you'd like. —RICK MARTINEZ



TEST KITCHEN TALK

Claire Saffitz,
associate food editor

"Tangled plastic wrap ranks high on the list of kitchen fails. Unlike the skinny rolls that require holding the box, a heavy-duty food-service roll, sold at warehouse stores like Sam's Club, holds its ground. It makes wrapping up leftovers during cleanup time so easy, it's worth the space."

FROM P. 34

POWER PUFF

We love taco shells from a box for their nostalgic appeal. But if you want to sink your teeth into the Platonic ideal of crunchy Tex-Mex tacos, you've got to fry your own. Start with the freshest corn tortillas you can—freshness is the key to getting those light air pockets. After that, it's just a matter of heating up some vegetable oil—3" (or 4 cups) should do it—to 375° in a heavy, medium-size pot, and following these three super-simple steps to puffy taco bliss. —AMIEL STANEK



1.

Holding a tortilla perpendicular to the edge of the pot, carefully lower it into the hot oil and let it lie flat on the bottom, which helps seal it.



2.

When the tortilla floats to the surface, push the edge of a metal spatula into the center so that it bends, forming a taco shape.



3.

Cook until golden and crispy, about 1 minute, then remove the shell from the oil and place it upside down on paper towels to drain.

HE FIGHTS DIRTY *no matter how dirty* DIRTY IS.

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Pumpkin Cocoa



2 Tbsp. Torani
Dark Chocolate
Sauce



2 Tbsp. Torani
Pumpkin Pie Syrup



1 cup milk,
heated

Combine ingredients in
mug and top with whipped
cream. Garnish with
sauce drizzle. Enjoy.



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PREP SCHOOL



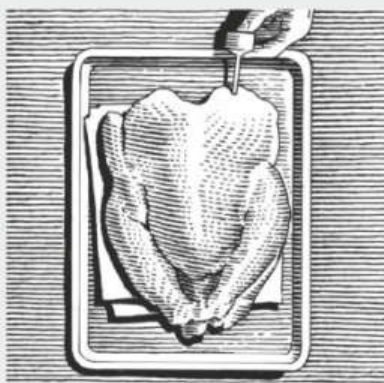
*A little sweet,
a little sour,
a lot of
versatility.*



FROM P. 106

LA VITA AGRODOLCE

Take-out Chinese food joints aren't the only ones dishing up sweet-and-sour sauce. Italian *agrodolce*—a sticky condiment made by reducing sugar or honey, vinegar, and sometimes fruit and/or vegetables—is all about tangy contrast. Make a double batch and use it to glaze grilled pork chops or roasted cipolline onions, or just drizzle over cheese or ripe fruit. —A.S.



FROM P. 83

TEMPER-SURE

Carving your bird at the table only to find that it's still pink is a Turkey Day tragedy of major proportions. If roasting a supermarket turkey, take the temperature by **inserting an instant-read thermometer into the thickest part of one breast at the front of the bird**, angled slightly downward toward the breastbone, and remove from the oven when you've hit 150°. If, however, you're working with a heritage breed bird, which tend to have smaller breasts and larger legs, take the temp from the thickest part of the thigh. —A.S.



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We finally found our dream bird.

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sourcebook

SHOPPING LIST

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P. 93 BLOODROOT BLADES KNIFE \$500; bloodrootblades.com

P. 113 LOBMEYR PINK TUMBLERS (used as bowls) \$80 each; abchome.com

P. 118 NASON MORETTI PURPLE GLASS \$68; abchome.com

TRAVEL PLANNER

R.S.V.P. pp. 10-14

GIRL & THE GOAT 809 W. Randolph St., Chicago; 312-492-6262; girlandthegoat.com

GUARD AND GRACE 1801 California St., Denver; 303-293-8500; guardandgrace.com

SWEET CHICK 178 Ludlow St., NYC; 646-657-0233; sweetchicknyc.com

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THE RESTAURANT AT MEADOWOOD 900 Meadowood Ln., St. Helena, CA; 707-967-1205; therestaurantatmeadowood.com

TEX-MEX p. 31-34

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CURRA'S GRILL 614 E. Oltorf St., Austin; 512-444-0012; currasgrill.com

HOT JOY 1014 S. Alamo St., San Antonio; 210-368-9324; hotjoysa.com

JEFFREY'S 1204 W. Lynn St., Austin; 512-477-5584; jeffreysaustintx.com

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SUPERICA 99 Krog St. NE, Atlanta; 678-791-1310; supericaatl.com

TACOLICIOUS For locations, go to tacolicious.com

TEOTIHUACAN For locations, go to teomexicancafe.com

UNDERBELLY 1100 Westheimer Rd., Houston; 713-528-9800; underbellyhouston.com

A BA PRIMER: BEST OF THE REST p. 39-42

THE DELI BOARD 1058 Folsom St., San Francisco; deliboardsf.com

FRED'S MEAT & BREAD 99 Krog St., Atlanta; 404-688-3733; fredsmeatandbread.com

LARDO 1205 SW Washington St., Portland, OR; 503-241-2490; lardosandwiches.com

ZAK THE BAKER 405 NW 26th St., Miami; 786-347-7100; zakthebaker.com

NAVIGATOR: HAVANA pp. 70-74

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- Buddy Valastro



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BACK OF THE NAPKIN



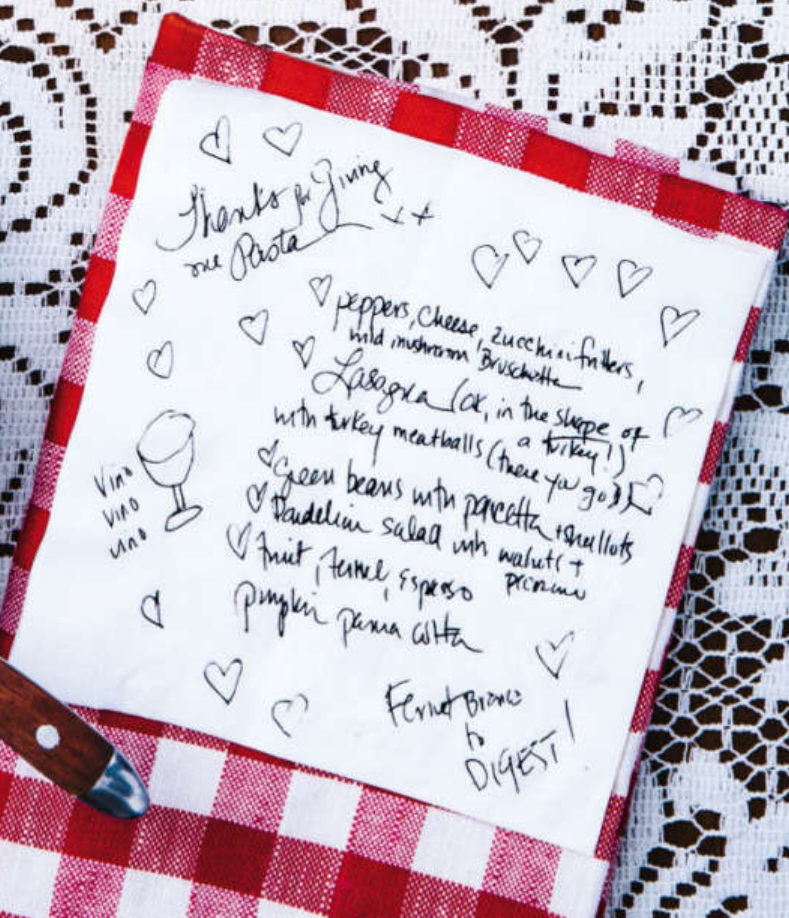
MARISA TOMEI

Some of us spend all year looking forward to the Thanksgiving meal. Not Marisa Tomei. "I'm not a fan of turkey," the actress says. "And I can't stand marshmallows on yams. No, no, no."

Her new film, *Love the Coopers*, focuses on a family's tumultuous holiday reunion. Tomei's own Thanksgiving, which rolls 25 relatives deep, is not without its own controversy: the menu. Every year Tomei appeals to her relatives to lean more toward their Italian roots and away from the classics. (See the napkin for her dream lineup.) "I've been arguing for turkey meatballs," she says. And pumpkin pie? Please. "Instead I'll eat toasted rosemary olive oil cake." She's certainly not going back for seconds of stuffing like the rest of us. "But talk to me at Christmas," she says, "and I'm unstoppable." —SARAH Z. WEXLER

Written in
New York
on August 16,
2015

PHOTOGRAPH BY ALEX LAU. FOOD STYLING BY ALI NARDI.
PROP STYLING BY EMILY EISEN. ILLUSTRATION BY JOE WILSON.



Thanks for giving
me Pasta

peppers, cheese, zucchini & fennel,
wild mushroom Bruschetta
Lasagna (ok, in the shape of
a turkey!)
with turkey meatballs (these you go)
Green beans with pancetta & shallots
Tandori salad with walnuts +
fruit, fennel, espresso
Pumpkin panna cotta
Fennel Bruschetta
DIGEST!



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